Melon, Cucumber, and Green Grape Gazpacho Recipe
Serves 4

2 slices country style white bread, crusts removed and cut into 1/2-inch cubes
1/4 cup olive oil
3 tablespoons sherry vinegar
1/4 cup lime juice
2 cups water
Salt and pepper, to taste
1/2 honeydew melon, seeded, and cut into 1-inch chunks
1 English cucumber, peeled and cut into 1-inch pieces
2 cups green grapes
1 tablespoon coarsely chopped mint
Torn mint or basil leaves (for garnish)
Handful of green grapes, halved (for garnish)
1/4 cup chopped almonds (for garnish)

1. In a bowl, combine the bread cubes, olive oil, vinegar, lime juice, water, salt, and pepper. Set aside to soak while you prepare the melon and cucumber.

2. In a food processor, puree half the melon cubes, half the cucumber chunks, half the grapes, half the soaked bread with the liquid, and the mint, until smooth. Transfer to a bowl. Repeat with the remaining melon, cucumbers, grapes and soaked bread. Add to the bowl. Stir and taste for seasoning, adding more salt and pepper if you like.

3. Chill the soup for 2 to 3 hours, or until it is cold. If you need to speed up the process, add a few ice cubes and stir until the soup is cold.

4. Ladle into bowls and top with mint leaves, grapes, and almonds.

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