



RECIPE

TITLE: Watermelon Gazpacho

SERVINGS: _____

COOK TIME: _____

OVEN TEMPERATURES _____

INGREDIENTS:

1 Small Watermelon Diced (about 4 cups)

½ cup peeled, seeded, diced cucumber

½ cup diced red bell pepper

½ cup diced yellow bell pepper

2 Tablespoons minced Jalapenos

¼ cup celery diced

½ cup diced red onion

3 Tablespoons chopped mint

1 lime juiced

1 ½ teaspoons red wine vinegar

Salt to taste



RECIPE

TITLE: Strawberry Relish

SERVINGS: _____

COOK TIME: _____

OVEN TEMPERATURES _____

INGREDIENTS:

½ cup small diced strawberries

2 teaspoons minced jalapeno

1 teaspoon chopped mint

2 Tablespoons balsamic vinegar

1 Tablespoon extra virgin olive oil

DIRECTIONS

Watermelon Gazpacho: Puree 3 cups of the watermelon and transfer to large bowl.

Mix in remaining ingredients and chill for at least 1 hour.

Strawberry Relish: Mix all ingredients together. Top gazpacho with relish and serve.