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# *Watermelon Gazpacho*

**Prep Time:** 20 mins

**Total Time:** 20 mins

## **Ingredients**

- ❖ 8 cup(s) watermelon, seedless, (about 6 pounds with rind), finely diced
- ❖ 1 medium cucumber(s), peeled, seeded and finely diced
- ❖ 1/2 medium pepper(s), red, bell, finely diced
- ❖ 1/4 cup(s) basil, fresh, chopped
- ❖ 1/4 cup(s) parsley, flat-leaf, chopped
- ❖ 3 tablespoon vinegar, red wine
- ❖ 2 tablespoon shallot(s), minced
- ❖ 2 tablespoon oil, olive, extra virgin
- ❖ 3/4 teaspoon salt

## **Preparation**

1. Mix watermelon, cucumber, bell pepper, basil, parsley, vinegar, shallot, oil and salt in a large bowl.
2. Puree 3 cups of the mixture in a blender or food processor to the desired smoothness; transfer to another large bowl. Puree another 3 cups and add to the bowl.
3. Stir in the remaining diced mixture. Serve at room temperature or chilled.

