

Tyler Florence's Watermelon Gazpacho

Active: 20 min

Total: 50 min

Serves: 4

*1 large tomato
½ Serrano chile or Japanese spice
2 cups cubed seedless watermelon
1 teaspoon red wine vinegar
¼ cup extra-virgin olive oil
2 tablespoons minced red onion
½ English cucumber, seeded and chopped
2 tablespoons minced fresh dill, plus more for topping
Kosher salt and freshly ground pepper
¼ cup crumbled feta cheese*



Photography: Henri T. de Hahn

1. Puree the tomato, chile and 1-cup watermelon in a blender. Add the vinegar and olive oil and pulse. Add the red onion, cucumber and dill, season with salt and pepper and puree until smooth. Chill at least 30 minutes. Loosen with a few tablespoons water, if needed.
2. Pour the gazpacho into chilled cups or bowls; top with dill, the feta and the remaining watermelon.

NOTE: HdH. Add cut cucumber chunks with the melon for garnish