



EPICUREAN

Summertime
Melon Gazpacho

Ingredients:

- 1 Honeydew Melon peeled and seeded or best availed melons
- 1 Crenshaw melon
- 1 San Juan melon
- 1 each Pepper Red and Yellow
- 2 Cucumbers, English peeled and seeded
- 1 bunch Red and green Grapes
- 1 cup micro green
- 1 red onion
- 1 oz fresh grated ginger juice
- 1 lemon
- ½ gal cold water
- 1 cup sugar
- Sea Salt and pepper

Directions:

1. Wash all ingredients before peeling and seeding.
2. Peel and dice melon removing the seeds and place in a large bowl.
3. Place a medium pan of water on stove and bring to a boil, then set up a ice bath for blanching.
4. Peel and dice cucumber without seed add them to the bowl with the melons.
5. Dice peppers by removing the seeds and stem from peppers. Place into ice water so peppers do not bleed out into your dish, leave in ice water for 2 minute, remove from water drain and add to melon mixture.
6. Peel and dice red onion and place in simmering water for 3 second, remove from water and place in ice water, there should be a crunch to the onion but the harsh flavor should be removed, when cool, drain and place in melon mixture.
7. Remove grapes from stem and slice thin, place in with melon mixture.
8. Add water, adjust to desired thickness with extra juice if needed.
9. Season with Kosher Salt. Add sugar.
10. Stir in lemon juice, and ginger.
11. Chill in refrigerator until needed.
12. Ladle into a bowl and top with micro greens.

