



# In The Kitchen



## **WATERMELON TOMATO ITALIAN GAZPACHO**

### **HOSTED BY**

**Owner/Chef Rita Bernhardt of Luca Lagotto**

### SHOPPING LIST

- 3 cups chopped watermelon
- 4 cups chopped tomato (about 2 large tomatoes)
- ½ cup rough chopped red onion (about ¼ onion)
- 1 cup rough chopped red bell pepper (about ½ pepper)
- ¼ cup red wine vinegar
- 2 cups diced day old bread
- 2-3 tbsp Kosher salt (depending on your level of taste)
- ½ cup extra virgin olive oil

### DIRECTIONS

Rough chop and measure all ingredients and chill the vegetables, watermelon, and vinegar.

Once chilled, place all ingredients except the olive oil in blender in order that's listed above. Blend on a medium-low speed for about 30 seconds. Slowly turn the blender up to a high speed and blend for about one minute until smooth.

Slowly add olive oil until smooth. Taste for salt and adjust if necessary. Pour in bowls and garnish with an option below.

#### GARNISH IDEAS

- Cherry tomatoes, quartered / Small diced English cucumber
- Fresh basil / Croutons / Freshly grilled shrimp
- Lump crab meat / Extra virgin olive oil

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