

## Watermelon Gazpacho

5 c. watermelon peeled, seeded & chopped  
1 c. watermelon finely diced  
2 ½ c. tomatoes, seeded & chopped  
1 T. jalapeno pepper, seeded & chopped  
½ c. cranberry juice  
1 c. cucumber, peeled, seeded & diced  
½ c. celery, diced  
¼ c. red onion, diced  
¼ c. fresh parsley, minced  
1 T. lime juice  
2 T. sherry vinegar



Combine 5 c. watermelon, tomatoes, jalapeno and cranberry juice in a blender and puree until smooth. Add cucumber, celery, onion, parsley, diced tomatoes & diced watermelon to watermelon puree. Refrigerate for 2 hours or the day ahead. Add vinegar and lime juice right before serving. Serve with Basil Lime Sorbet.

## Basil Lime Sorbet

1 c. water  
1 c. sugar  
¾ c. fresh lime juice  
20 fresh basil leaves, minced

Combine the water and sugar in a saucepan. Cook over medium heat until the sugar is completely dissolved. Add lime juice and basil. Blend until smooth. Pour into a container and freeze – at least 2 hours.

Break into pieces and put into blender until smooth. Put in a container, cover and return to freeze until ready to serve.