



Watermelon Gazpacho (inspired by The Lake Austin Spa)

4 cups seedless watermelon, cubed*
1/2 English (seedless) cucumber, peeled
1/4 cup cilantro, roughly chopped
1 tablespoon red onion, chopped
1/2 cup tomato juice
1/2 teaspoon balsamic vinegar
1/2 tablespoon jalapeno, minced (more or less!)

For garnish: freshly squeezed lime, feta cheese, cilantro

Place all ingredients in a Vita-Mix or food processor. Blend until smooth. Serve in chilled glasses and garnish with lime, feta and cilantro.

Note: Add tiny bits of diced watermelon to the blended gazpacho for texture. For a sweeter gazpacho, cube watermelon the night before and store in a tupperware container. Add the additional watermelon juice to the blender and proceed with recipe as directed.