WATERMELON GAZPACHO

- BARBARA LINDER

INGREDIENTS

• 8 cups finely diced seedless watermelon, (about 6 pounds with the rind)
• 1 medium cucumber, peeled, seeded and finely diced
• 1/2 red bell pepper, finely diced
• 1/4 cup chopped fresh basil
• 1/4 cup chopped flat-leaf parsley
• 3 tablespoons red-wine vinegar
• 2 tablespoons minced shallot
• 2 tablespoons extra-virgin olive oil
• 3/4 teaspoon salt

PREPARATION

Mix watermelon, cucumber, bell pepper, basil, parsley, vinegar, shallot, oil and salt in a large bowl. Puree 3 cups of the mixture in a blender or food processor to the desired smoothness; transfer to another large bowl. Puree another 3 cups and add to the bowl. Stir in the remaining diced mixture. Serve at room temperature or chilled. Cover and refrigerate for up to 1 day.

SERVES 6

WATERMELON LEMONADE

- Barbara Linder

INGREDIENTS

• 1 cup water, divided
• ½ cup sugar
• 6 cups watermelon, diced
• ½ cup lemon juice

PREPARATION

**GRILLED GREEK WATERMELON**

*Barbara Linder*

**INGREDIENTS**

- 1 cup plain whole-milk Greek yogurt
- 2 tablespoons freshly squeezed lemon juice
- 1 tablespoon white wine vinegar
- 1 teaspoon coarsely chopped thyme
- 1 tablespoon extra-virgin olive oil, plus more for drizzling
- Salt and freshly ground black pepper
- Twelve 3-inch-long triangles of seedless red watermelon, about 1 inch thick
- 1/4 cup small mint leaves

**PREPARATION**

Light a grill (you may also use an indoor electric grill or stovetop grill pan). In a bowl, combine the yogurt with the lemon juice, vinegar, thyme and the 1 tablespoon of olive oil. Season with salt and pepper.

Drizzle the watermelon triangles with olive oil and season with salt and pepper. Grill over high heat until nicely charred, about 1 minute per side; transfer to plates. Top the watermelon with the yogurt sauce and season with black pepper. Drizzle with olive oil, garnish with the mint and serve.

**MAKE AHEAD:** The yogurt sauce can be refrigerated overnight. Bring to room temperature before serving.

SERVES 6