

## **WATERMELON GAZPACHO**

**- BARBARA LINDER**

### **INGREDIENTS**

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- 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**

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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**

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- 1 cup water, divided
- 1/2 cup sugar
- 6 cups watermelon, diced
- 1/2 cup lemon juice

### **PREPARATION**

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Combine sugar and ½-cup water in a small saucepan. Cook over medium heat until water boils and sugar dissolves completely. Combine remaining water and watermelon in blender. Pulse until smooth. Strain contents of blender into pitcher. Add chilled syrup and lemon juice. Chill until ready to serve.

## **GRILLED GREEK WATERMELON**

*- Barbara Linder*

### **INGREDIENTS**

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- 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**

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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