
Watermelon Gazpacho with Grilled Corn Relish

Total time: 1 hr 30 min Yield: 6 to 8 servings

Ingredients

1 medium size seedless Thai watermelon (cored and cubed)
1 pkg 10 oz. grape tomatoes (wash, remove stems)
1 English cucumber (peeled and cut into small cubes)
salt (to taste)
pepper (to taste)
5 pieces corn on the cob (remove husks, silk)
1 Tbsp olive oil
1 medium size red bell pepper (small dice)
8 mint leaves (chiffonade)
1/2 cup Feta cheese

Prep Time: 1 hr 20 min Cooking Time: 10 min Total Time: 1 hr 30 min

Instructions

Place the watermelon into a blender with the grape tomatoes and cucumber, blend until smooth. Pour the mixture into a large bowl, salt & pepper to taste and mix together well. Refrigerate for at least one hour before serving.

While the gazpacho is cooling, preheat grill to medium high heat. Drizzle the corn with olive oil and season with salt and pepper. Grill the corn, turning it every few minutes until each side is a light gold color, about six to eight minutes. Let the corn cool and then cut the kernels off of the cob.

In a medium bowl, add cut corn, red pepper, mint, feta cheese and season with salt & pepper. To serve the gazpacho, ladle the chilled soup into bowls and garnish with the corn relish. Enjoy this refreshing soup for a light lunch on a warm day.

Recipe brought to you by:

Chef Ryan Covert