

Three-melon gazpacho from South of Bourbon



If there is a city that knows tonics for combating oppressive heat and humidity, that city is New Orleans. In this chilled gazpacho soup from chef Juan Carlos Gonzalez of [SoBou](#), watermelon, cantaloupe and honeydew are puréed with three colors of bell peppers, ginger, lemon and lime juice, and one ripe tomato. A dash of Crystal hot sauce is added for spunk, and cane vinegar made from local sugar cane stands in for sherry vinegar. Strained so it is as thin and refreshing as a glass of ice water, this soup packs a cool punch.

Three-Melon Gazpacho

Recipe adapted from Juan Carlos Gonzalez, SoBou, New Orleans, LA

Yield: Serves 8

Cook Time: 10 minutes

INGREDIENTS

6 cups chopped watermelon
3½ cups chopped cantaloupe
3½ cups chopped honeydew
1 medium green bell pepper, seeded and chopped
1 medium red bell pepper, seeded and chopped
1 medium yellow bell pepper, seeded and chopped
1 ripe tomato, cored and chopped
¾ cup fresh lemon juice (from about 4 lemons)
Juice of 1 lime
One 2½ piece fresh ginger, peeled (use the edge of a teaspoon to scrape off the skin) and grated
Hot sauce (preferably [Crystal](#))
[Cane vinegar](#) or apple cider vinegar
Salt
Freshly ground black pepper
¼ cup finely chopped fresh basil

DIRECTIONS

1. In a blender, purée the watermelon, cantaloupe, honeydew, the peppers, tomato, lemon and lime juices, and ginger until smooth.
2. Season to taste with hot sauce, vinegar, salt and pepper.
3. Strain through a fine-mesh sieve and into a large bowl. Chill in the refrigerator, then divide between bowls, top with fresh basil and serve.