

Watermelon- Strawberry Gazpacho

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Recipe slightly adapted from [Food Network Magazine](#)



INGREDIENTS:

- 3 medium tomatoes, preferably heirloom varieties, chopped
- 3 cups diced seedless watermelon
- 2 cups hulled, chopped strawberries
- 1 cucumber, peeled, seeded and chopped
- 1 yellow bell pepper, chopped
- 1 medium shallot, sliced
- 1/3 cup loosely packed basil and mint, plus small leaves for topping
- Kosher salt and freshly ground pepper
- 1/3 cup extra-virgin olive oil, plus more for drizzling
- 3 tablespoons champagne vinegar

DIRECTIONS:

- Place the tomatoes, watermelon, strawberries, cucumber, bell pepper, shallot, basil and mint in a large bowl. Season with 1 1/2 teaspoons salt, and pepper to taste. Stir in the olive oil and vinegar.
- Puree the tomato mixture in a blender, in batches if necessary. Strain through a fine-mesh sieve into a bowl, pressing to extract any liquid; discard the solids and season with salt and pepper. Cover and refrigerate until chilled, about 1 hour.
- To serve, top the soup with the small herb leaves and a drizzle of olive oil.

Tasty Tip: Use basil-infused oil to really amp up the flavor.