



## *Spicy Watermelon Gazpacho with Laurentide Pinot Noir Rose'*

### *Ingredients*

- 25 oz petite diced tomatoes
- 1/3 English cucumber diced w peel
- 1/4 c yellow, 1/4 c orange peppers chopped
- 1/3 shallot fine dice
- ~ 1/2 c honeydew fine slice
- 1/2 t Serrano pepper fine dice
- ~3 lb seedless watermelon puréed to equal 3 c watermelon juice
- 2 t salt
- 2/3 t ground red pepper blend
- 1 t hot Sriracha sauce
- 2 t basil fine chop
- 1/8 t ginger
- Dash of Laurentide Pinot Noir Rose
- Pinch of fine chopped mint reserved

### *Preparation Instructions*

1. Prepare all the diced and sliced vegetables.
2. Purée watermelon completely.
3. Combine all ingredients.
4. Chill overnight to allow flavors to emerge. Adjust seasonings as needed.
5. Garnish with mint & serve chilled with Laurentide Pinot Noir Rose for a sweet & spicy chilled summer dinner.

Makes 8 c, 8-10 servings  
Vegan, GF, Raw