



the SPICY
grass
hopper

WATERMELON GAZPACHO WITH SHRIMP



INGREDIENTS

- 1 lb of shrimp, U 26-30, deveined and unshelled with tail on
- Approx. 2 quarts of water
- 1/2 lemon
- Approx 4-6 springs of fresh parsley
- 1/2 tsp of salt
- 1/2 tsp of whole black peppercorns
- 6 cups of seedless watermelon, cubed
- 1 cup of Roma tomatoes (can be substituted but Roma is best), diced
- 1 cup of European cucumber, diced with seeds and skins on
- 1 cup of red, yellow or orange bell pepper, unseeded and diced
- 1.5 Tbsp + 1 tsp of jalapeño pepper, finely diced OPTIONAL
- 3/4 cup of red onion, finely diced
- 1.5 Tbsp of garlic, minced
- 2 Juiced Limes, approx. 1/4 cup
- 3 Tbsp of red wine vinegar
- 2 Tbsp of apple cider vinegar
- 1-2 Tbsp of olive oil, OPTIONAL
- 1/2 tsp of salt
- 1 Tbsp of parsley, cilantro or green onions, minced for garnish OPTIONAL

Yield: 6 - 8 Servings



Chef Tips/Notes:

Pre-chill your watermelon and all veggies to ensure a chilled gazpacho ready to serve.

No need to remove the tomato, cucumber or jalapeño skins or seeds. Since everything will be pureed, the texture will be just fine without this step.

INSTRUCTIONS

1. Fill a 3 quart saucepan with 2 quarts of full of water.
2. Add the salt and squeeze the juice of the half lemon into the pot. Add the peel and flesh once squeezed as well as the peppercorns and parsley.
3. Bring the pot to a rapid boil over high heat.
4. Remove from the heat and let it stop boiling.
5. Add the shrimp. Stir. Put the lid on the saucepan. Cover the pot. Let sit for 4-5 minutes, until shrimp are opaque and pink.
6. Meanwhile, prepare an ice bath with a large bowl filled halfway with cold water and two cups of ice cubes.
7. When shrimp are cooked, transfer the shrimp (but not the aromatics) to the ice bath. Let them sit in there for a few minutes to fully cool off before draining.
8. Set aside in the refrigerator until ready to use.
9. Chop the chilled watermelon and all the vegetables and combine in one large bowl. Reserve approx. 1/4 of cucumber, bell pepper and tomatoes for garnish and 1 tsp of jalapeño pepper.
10. Add the red onion, minced garlic, lime juice, red wine vinegar, apple cider vinegar, olive oil and salt.
11. Toss well and beginning blending the ingredients with the immersion blender until well immersed.
12. Chill if needed prior to serving.
13. Distribute into bowls, add 4-5 poached shrimp and garnish with extra chopped veggies, minced parsley, cilantro or green onions.