

# Watermelon Rind Gazpacho

## Ingredients

- ½ cup blanched almonds
- 1 slice white bread, toasted and chopped
- 1 stalk celery and all the celery leaves from a bunch of celery
- 1 cup fresh herbs – parsley, mint, basil
- 2 pints cherry tomatoes
- 3 cloves garlic
- 6 tablespoons olive oil
- 3 english cucumbers washed and cut in chunks
- 6 cups cubed watermelon rind
- 4 tablespoons sherry vinegar
- 1 tablespoon salt and pepper to taste

## Instructions

1. Combine almonds, bread, celery, herbs, garlic, tomatoes and oil in the large bowl of a food processor. Process until smooth and remove to a large mixing bowl.
2. Combine cucumbers, watermelon rind, vinegar and salt in food processor and puree until smooth.
3. Combine the cucumber mixture with the almond mixture, adjust seasonings and chill overnight.

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