

TEXAS WATERMELON GAZPACHO WITH GOAT'S CHEESE BALLS COATED IN ALMONDS

3 pounds fresh seedless Texas watermelon, rind removed and roughly chopped
A quarter of a sweet Texas 1015 onion, roughly chopped
1 English or Hot House cucumber tips cut off, peeled, roughly chopped
2 Piquillo peppers from a jar
10 ounces fresh bread crumbs
7 ounces avocado oil
2 tablespoons sherry vinegar
8 ounces fresh Texas Goat's cheese
½ cup almonds, chopped
Fresh lemon-lemon thyme
Kosher salt to taste

Working in batches put the watermelon, sweet Texas 1015 onion, cucumber, Piquillo peppers, bread crumbs, avocado oil, and sherry vinegar in a blender or food processor and purée until smooth. Transfer to a bowl and cover. Refrigerate 4 hours to overnight. Shape the goat's cheese into little balls by using a melon baller or little scoop. Roll the balls in the chopped almonds. Refrigerate until ready to serve. Before serving the chilled gazpacho in cold bowls taste and adjust the flavor with salt if needed. Divide the soup among 6 bowls, add the cheese balls and garnish with the lemon-lemon thyme that's been chopped.

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