

## Watermelon Feta Gazpacho

Makes 2 quarts

2 pounds ripe heirloom tomatoes (about 6 large tomatoes)  
1 seedless cucumber, peeled  
8 fresh sprigs cilantro  
3 cups small-diced watermelon  
1 red bell pepper, cored, deseeded, and roughly chopped  
2 shallots, coarsely chopped  
Half of a small jalapeno, deseeded (optional)  
Sea salt and ground black pepper, to taste  
¼ cup crumbled feta, for garnish  
1/4 cup avocado oil, for garnish

1. Fill a large bowl with ice cubes and water and set aside. Bring a large pot of water to a boil. Cut an X in the bottom of each tomato with a knife.
2. Place the prepared tomatoes in the pot of boiling water and cook until the skins begin to peel off, 10 to 40 seconds.
3. Transfer the tomatoes to the bowl of ice water and allow to cool for 2 to 3 minutes. When cool enough to handle, peel the skin off each tomato. Cut each tomato in half crosswise and remove and discard the seeds; finely dice the flesh.
4. Cut the cucumber into small-dice, and set aside ¼ cup for garnish, along with a handful of cilantro leaves. Set aside 1 cup of the diced watermelon for garnish.
5. Combine the tomatoes, remaining cucumber, cilantro sprigs, the remaining 2 cups watermelon, bell pepper, shallots, and jalapeno (if using) in a large food processor. Puree the ingredients until smooth. Season with salt and pepper to taste, then chill until ready to serve.
6. Divide the chilled gazpacho between chilled bowls or cups. Garnish with the reserved ¼ cup cucumber, 1 cup watermelon, cilantro leaves, and feta, and drizzle with avocado oil.

*Recipe courtesy of Restaurant Associates Chef William Bednar*

*For more recipes and information about Food Fridays visit: <http://bit.ly/foodfridays>*



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