

## Spicy Watermelon Gazpacho

4-5 Cups	Seedless watermelon flesh, rough chopped
2	Tomatoes, quartered and rough chopped
1	English cucumber, peeled and rough chopped
1	Serrano pepper, seeded and rough chopped
1	Lime, juiced
1 Tsp	Freshly grated ginger
½ Cup	Fresh cilantro leaves
5	Fresh basil leaves
¼ Tsp	Sea salt

In a deep bowl, add all ingredients and blend with an immersion hand blender to desired consistency.

Season with salt and pepper to taste and serve chilled.



ATLANTA BOTANICAL GARDEN

Recipe by Garden Chef Megan McCarthy