

WATERMELON AND TOMATO GAZPACHO WITH CRAB

INGREDIENTS

- 4 cups tomato, chopped
- 4 cups watermelon, chopped
- 1/2 fennel bulb, finely chopped
- 1/2 small onion, finely chopped
- 1/3 cup plus 1 tbsp. jalapeño; seeded, minced and divided
- 1/4 cup fresh mint
- 1/4 cup fresh basil
- 1/4 cup red wine vinegar
- 1 tsp. fresh lemon juice
- 2 tsp. kosher salt
- 4 tbsp. extra-virgin olive oil,
- 1/2 cup mayonnaise
- Zest and juice of 2 limes
- 10 mint leaves, thinly sliced
- 1/2 tsp. crushed red pepper
- Pinch of sugar
- 1 1/2 pounds jumbo lump crabmeat, picked free of shells

DIRECTIONS

- In the bowl of a blender, working in two batches, combine tomato, watermelon, fennel, onion, 1/3 cup jalapeño, mint, basil, vinegar, lemon juice, salt, and olive oil.
- Blend on low to combine, and then increase the speed to medium for a few pulses. (The ingredients need to be mixed well but retain a chunky consistency).
- Add salt and lemon juice to taste. Set aside.
- In a large bowl, combine mayonnaise, lime zest and juice, remaining 1 tablespoon of jalapeño, sliced mint, red pepper, sugar and salt to taste.
- Add crabmeat to the bowl and gently toss.
- To serve, divide the watermelon-tomato mixture between the bowls.
- Top each bowl with the crabmeat mixture and add a drizzle of extra virgin olive oil.

Enjoy!

