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Watermelon Raspberry Soup

By Liz Barbour

Servings 8

6-7 cups seedless watermelon, cut into chunks
1 large seedless cucumber, peeled and cubed
¼ cup red onion, diced
juice of one lime or 1 Tbs rice vinegar
2 cups fresh or frozen raspberries
½ cup fresh cilantro, loosely packed and chopped
Sugar as needed if watermelon is not sweet enough (usually needed when watermelon is not in season)
¼ tsp Kosher salt
pepper to taste

1. Place the watermelon, cucumber, lime juice or vinegar, raspberries, and cilantro into a food processor or blender and process until smooth.
2. Taste and add sugar to taste one teaspoon at a time if needed. This soup should have a hint of sweetness. Season with salt and pepper.
3. Chill and serve.

If a thinner soup is desired, add a fruit juice or light bodied wine to thin out.