***Watermelon Rind***

***White Gazpacho Soup***

**Ingredients**

* ¾ C blanched, slivered almonds
* 1 C loosely packed parsley or mint leaves, or a combination of the two
* 1 stalk celery, cut into chunks
* 1 dozen cherry tomatoes
* 1 clove garlic
* 1 ½ C bread cubes, like ciabatta or sourdough
* 5 Tbs olive oil
* About 2 lbs cucumbers (about 4)
* About 2 lbs cubed watermelon rind, pale pink and green parts, hard skin removed
* About 8 C (from 1/2 watermelon)
* 1 Tbs sherry vinegar or rice wine vinegar, more as needed
* 1 Tbs salt, more as needed

*Tip: total weight of cucumber and watermelon pieces should be 4 pounds, but it is not necessary to use precisely 2 pounds of each*

**Directions**

1. In a food processor or high-speed blender combine almonds, herbs, celery, tomatoes, garlic, bread and oil purée until smooth, and transfer mixture to a large bowl.
2. Cut cucumbers into chunks (if using thick-skinned cucumbers, peel and seed them first and combine cucumbers, watermelon rind, vinegar and salt in the processor. Purée until smooth.
3. Add to the other purée and whisk/blend together well.
4. Add more salt and vinegar if desired. Chill for at least two hours before serving.

