

Recipe of the Month:

Peach Gazpacho

Ingredients

- 5 cups peeled cantaloupe (about 3 1/2 pounds)
- 4 to 5 large ripe peaches, chopped (about 4 cups)
- 1/2 cup maple syrup
- 2 tablespoons minced shallots
- 2 tablespoons fresh lemon juice
- 1 tablespoon sherry vinegar (or apple cider works well)
- 3/8 teaspoon kosher salt
- 1 English cucumber, peeled, small dice
- 1/2 cup red onion, small diced
- 4 red jalapeño peppers, small dice
- 1 lemon, juiced (roughly 1-2 tablespoons)
- 1 1/2 teaspoons sea salt
- 2 teaspoons freshly ground black pepper
- 7 ounces prosciutto slices
- Mint

Instructions

1. Place Cantaloupe, peaches, maple syrup, shallots, lemon juice, vinegar, salt, in a blender or food processor, and process until smooth.
2. Place in refrigerator to chill while preparing the relish and garnish.
3. Combine the relish ingredients in a mixing bowl. Mix gently with a rubber spatula until well combined.
4. Heat oven to 350°F. Line a sheet tray with parchment paper and lay out prosciutto slices, leaving a little space between each. Bake for approximately 8 minutes. Allow to cool/drain completely on a wire rack over another sheet tray then tear into pieces.
5. Pour the soup into a bowl, add a spoonful of the relish in the middle of the bowl. Top with prosciutto crisps and fresh mint.

