



Strawberry, Watermelon, and Tomato Gazpacho

From the Kitchen of Brett Broussard

3 pounds ripe tomatoes
1 pound watermelon
1/2 cup strawberries
1 tablespoon salt
1/4 teaspoon pink peppercorns
1 clove garlic
1/4 cup olive oil
cucumbers
almonds
balsamic vinegar
feta cheese

Peel and seed tomatoes, seed watermelon, and stem the strawberries. Chop and place tomatoes, watermelon, strawberries, seasonings, and garlic in a blender and blend until smooth. Place in the refrigerator for at least 2 hours to chill. To serve, add olive oil and balsamic and top with diced cucumbers, feta cheese, and toasted almonds.
