

Cucumber Cups w/ Tomato-Melon Gazpacho

Cut 2 cukes crosswise into equal pieces 2 in. long. Scoop out most seeds to make cup and put cukes in ice water. Process 1 cup melon chunks, 1 cup tomato chunks, 2 T lemon juice and S & P to taste. Add T water if needed. Refrigerate for few hours. Just before serving taste and add more lemon, salt or pepper if needed. Drain the cucumber cups and fill with the gazpacho. Garnish with a sprinkle of basil or mint and a few drops of olive oil and serve. You can also use a cuke cup for an ice cold shot of tequila or gin!

This recipe come to Cottingham Farm from Mark Bittman's "The Food Matters Cookbook".

