

SATURDAY MARKET

August 18 Demo Recipe:

Kiki's Chilled Tomato & Watermelon Soup

Submitted by Kim Eades of The Supper Swap Girls

The best thing about this tomato soup is that it can all be done in a blender. You don't have to score and then blanch the tomatoes or peel the skin. This would make a great appetizer or add a salad and make it a main course.

Ingredients:

3 cups watermelon (seedless)
3 cups tomatoes, chopped
2 tablespoons dill
2 tablespoons red onion, minced
1 cucumber, seeded and minced
2 tablespoons red wine vinegar
1/4 cup olive oil
1 mild pepper such as serrano or anhiem
salt and pepper to taste

Directions:

In blender puree the watermelon, tomatoes, and the pepper.
Pour in the olive oil, vinegar and dill, then pulse.
Stir in the cucumber, red onion, and salt & pepper.

Serve at room temperature with crusty bread.

*For more great recipes and tips visit The Supper Swap Girls' blog at www.greenvilleonline.com
or www.upstatemoms.com