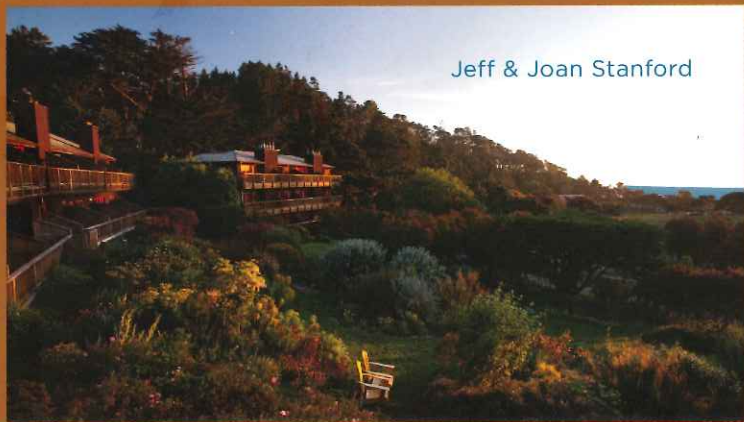


PRE-ORDER NOW  
BIT.LY/RAVENSCOOKBOOK



Jeff & Joan Stanford

# DINING AT THE RAVENS



Over 150 Nourishing Vegan Recipes  
from the Stanford Inn by the Sea



WATERMELON GAZPACHO RECIPE ON BACK

# WATERMELON GAZPACHO

4-6 SERVINGS

## FOR THE GAZPACHO

- 1 small seedless watermelon, diced (about 7 cups), 1 cup reserved for relish (see below)
- 1 cup skinned, seeded, and diced tomato
- 1 cup peeled and seeded cucumber
- 1/2 cup minced cilantro
- 1 red bell pepper, seeded and roughly diced
- 1 red onion, diced (roughly 1 cup)
- 1 small jalapeño, stemmed, seeded, and chopped
- 2 cloves garlic
- 2 teaspoons salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 cup freshly squeezed orange juice
- Juice of 1 lemon
- Juice of 1/2 lime

Using a high-speed blender, blend 6 cups of the watermelon until well pureed. Set aside in large container. Add all remaining gazpacho

ingredients to blender and puree. Add pureed vegetable mixture to watermelon puree and chill in refrigerator. Season with additional salt and pepper to taste.

## FOR THE WATERMELON AVOCADO RELISH AND ASSEMBLY

- 1 cup reserved watermelon, diced small
- 1/4 cup diced onion
- 1/4 cup minced cilantro
- 1/4 cup diced cucumber
- 1 ripe avocado, peeled, pitted, and diced small
- 1/2 teaspoon salt
- 1 tablespoon orange juice
- Juice of 1/2 lime

In small mixing bowl, combine all ingredients and mix well. Serve 1/4 cup scoop atop each bowl of gazpacho.

---

FIND MORE RAVENS  
RECIPES AT [YOUTUBE.COM/  
THESTANFORDINNECORESORT](https://www.youtube.com/thestanfordinnecoresort)