

Chilled Watermelon Soup

Michelle Quigley, Chef Sysco Food Distributors

Serves: 12

Ingredients:

9 lbs. Watermelon, seedless and rind removed
1 lb. Green Grapes, cut in half lengthwise
½ of a Cantaloupe, scooped out with a melon baler
½ cup Sweet Dessert Wine (sweet Riesling or something late harvest)
½ cup Honey
¼ cup Granulated Sugar
1 cup Golden Raisins, hydrated
1½ tsp. Kosher Salt
Fresh Mint, chiffonade for garnish

Method:

Chop the watermelon in bite-sized pieces and add half of them to a food processor with a little (¼ cup) water in the bottom and puree until completely smooth. Repeat with the second half of the watermelon. Combine in a large container.

Add the rest of the ingredients stirring well after each addition. The sugar and salt may be adjusted to your own taste.

Let fruit macerate for a few hours in the refrigerator until completely chilled.

Serve cold in a small juice glass with mint on top.