

Watermelon soup

Nothing shouts summer louder than watermelon. This soup gives a standard watermelon a little sophistication.

4 pounds watermelon – best without seeds
½ cup sugar
½ cup lemon juice

To garnish, you can use an assortment of:
Blackberries, raspberries, cherries or kiwi cubes.

Remove rind and seeds from the watermelon. Cut into chunks and blend.
Strain the puree into a bowl. You should have about 4 cups.

Add sugar and lemon juice to the puree. Chill for 2 hours.

Serve with fruit garnish.

Serves 6.