

## **FRESH COLORADO GASPACHO**

*Chef Robert Sansone, Sansone's Bistro, Greenwood Village, Colo.*

21 oz ripe Colorado cantaloupe melon (preferably Rocky Ford)  
16 oz (approx 4 medium size) very ripe Colorado tomatoes  
6 oz Cucumber  
4 oz Yellow Onion  
1 oz Jalapeno (no seed)  
2 tsp lemon juice  
1 tsp salt  
1/4 tsp cayenne pepper  
3-4 ounces dry bread crust removed  
to taste sugar

Peel the cantaloupe. Cut all the vegetables and the bread into small pieces 1"-1 1/2". The smaller they are cut the easier they will be to blend. Add about a third of the melon into a blender or food processor, blend on high until liquified. Add the remaining vegetables, lemon juice, salt, cayenne, and dry bread process into a smooth liquid. Adjust the sweetness to taste. Garnish with very finely diced cantaloupe, cucumber, and tomato. This gazpacho may also be made quite sweet and served as a light summer dessert alternative.