

## GREEN GAZPACHO

SERVES 6

In this riff on traditional gazpacho, we use a variety of late summer green fruits and vegetables at peak ripeness. It's remarkably easy to prepare once the ingredients have been assembled, and is perfect with a glass of dry rosé or crisp Riesling.

I have found that adding sweet red wine vinegar, such as Banyuls, not only brightens the soup but also gives it a cheery, not-too-sweet note that you just don't get from standard red wine vinegar. The chive sour cream garnish accentuates the puréed onions, countering the natural acidity produced by the fruit and vinegar.

1 cup peeled, seeded and roughly  
chopped honeydew melon

1 tablespoon seeded, chopped  
jalapeño

1/4 cup seeded, chopped green  
bell pepper

1/4 cup chopped green onions

1 cup diced white onions

1/2 cup chopped seedless,  
unpeeled cucumbers

1 cup husked and chopped tomatillos

2 tablespoons chopped Italian parsley

2 tablespoons Banyuls vinegar or  
other red wine vinegar

1 teaspoon fine sea salt

1/2 teaspoon freshly ground  
white pepper

Chive Sour Cream

In a blender, combine the melon, jalapeños, peppers, green and white onions, cucumbers, tomatillos, parsley, vinegar, salt and pepper and puree until smooth. Refrigerate until ready to serve. Garnish each serving with a dollop of Chive Sour Cream.

## CHIVE SOUR CREAM

This is grand on a baked potato, of course, and makes a lush garnish for almost any cold soup when fresh chives are in season.

1 cup sour cream

2 tablespoons chopped chives

1 teaspoon sea salt

1/2 teaspoon freshly ground  
black pepper

In a medium bowl, combine the sour cream, chives, salt and pepper. Whisk to blend well and refrigerate until ready to use.

