



Watermelon is super-refreshing when served as soup. A little mango gives the soup a velvety texture.

TIP: For a creamier soup, add a dollop of crème fraîche to each serving. Or, for a fun appetizer, serve the soup as shooters in shot glasses. This recipe makes enough for 40 shooters.

Mango Watermelon Soup **INGREDIENTS** 5 cups seedless watermelon cubes (cut from 4 to 5 pounds watermelon)
2 cups mango cubes (cut from 1 to 2 large mangoes)
2 tablespoons fresh lime juice (from 1 to 2 limes)
2 tablespoons honey
3 tablespoons grated peeled ginger
Pinch of salt
Pinch of ground cardamom, optional
2 tablespoons chopped fresh mint

DIRECTIONS Combine the watermelon, mango, lime juice, and honey in a food processor. Put the grated ginger in cheesecloth, a clean coffee filter, or a double thickness of paper towels and hand-squeeze the ginger juice into the processor, extracting as much liquid as possible. Add the salt and cardamom, if using. Puree until smooth.

Chill until cold, for at least 1 hour or up to 1 day. Serve cold, garnished with the mint.

Makes 4 servings.

Prep: 15 minutes (plus 1 hour chilling)

If you liked this, you might also enjoy:

- [Strawberry Kiwifruit Smoothie](#)
- [Golden Gazpacho](#)

Nutrition (per serving): 152 calories, 2 g protein, 38 g carbohydrates, 1 g fat, 0 mg cholesterol, 10 mg sodium, 3 g dietary fiber