



Chilled Summer Melon Soup

Prep time: 30-45 minutes Cook Time: Servings: 8

Dinner ,Yogurt

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Red Bell Pepper		Small diced	1 /Each
White Pepper			1 /tsp
Kosher Salt			1/Pinch
Plain Greek Yogurt			1 /QT
Small Red Onion		Small diced	1/2/Each
Kosher Salt			2 /tsp
Cayenne Pepper			1/4/tsp
Kosher Salt			2 /tsp
Lemon			1 /Each
Olive Oil			1 /Tbsp
16/20 Gulf Shrimp		Peeled and deveined	1 1/2/Pounds
Large Ripe Cantaloupe		Peeled, Seeded, and diced	1 /Each
Jalapeno		Remove seeds, minced	1 /Each
Cilantro		Minced	2 /Tbsp
Agave Nectar			1/2/Cup
Fresh Chives			2 /Ounces
Navel Orange		Juiced	1 /Each
Olive Oil			1/2/Cup
Ground black pepper			1/2/tsp



Instructions

1. Working in batches blend all of the ingredients in a blender, and strain the soup through a strainer.
2. Toss shrimp with 1 tbsp. olive oil, season to taste with salt & pepper.
3. Grill the shrimp till just cooked through about 2 minutes per side.
4. Remove from grill, chill, and cut into chunks.
5. Mix the shrimp with the remaining ingredient and toss together.
6. Puree all of the ingredients in a blender till smooth.
7. Plate the chilled soup in bowls about 6 oz. portions
8. Spoon the shrimp salsa onto the center of the bowls.
9. Drizzle the chive oil over the top to finish the soup.

