

# Pale Almond Gazpacho

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Ingredients:

1 cup blanched almonds  
2 cups water  
3 slices firm white bread, crusts trimmed torn into pieces  
½ cup milk  
2 cups unflavored yogurt  
2 tbl. raspberry vinegar  
Juice of 2 lemons  
Grated zest of 1 lemon  
Grated zest of 1 lime  
1 tsp. ground cardamom  
1 cucumber, peeled, seeded, and finely diced  
½ honeydew melon, peeled, seeded and finely diced  
1 ½ cups halved seedless grapes  
Salt, to taste  
Fresh mint sprigs (garnish)

Directions:

Process the almonds and 1 cup of the water in a food processor fitted with a steel blade until almost smooth. Transfer to a large bowl.

Soak the bread in the milk, squeeze dry, and stir the bread into the almonds.

Stir in the yogurt, remaining 1 cup water, the vinegar, and lemon juice. Add the lemon and lime zests and cardamom and stir until blended. Stir in the cucumber, melon, and grapes. Season to taste with salt.

Refrigerate covered for several hours to allow flavors to blend. Serve in soup bowls. Garnish each serving with a sprig of mint.

~ Credit: Silver Palate Good Times