

Recipe

Chilled Watermelon & Jalapeño Soup

Ingredients:

4 cups of ripe watermelon—cubed
4 ripe limes—juiced
2 tablespoons of balsamic vinegar
¼ cup of extra virgin olive oil
2 tablespoons of Tajín¹ or Mexican “chile para fruta”
1 ripe pineapple—peeled, cored, sliced into half-moon rounds
3 jalapeños—sliced into thin rounds
¼ cup of fresh cilantro leaves—chopped
¼ cup of mint leaves—chopped

Prep Directions:

- Juice the four limes, dividing the liquid between two separate bowls.
- Slice and cube the watermelon—removing the green rind and white pith. Your cubes should be ½-inch by ½-inch.
- Cut the top and the bottom of your ripe pineapple. Stand the pineapple up straight, cutting the tough skin off the outside of the fruit.
- Quarter your pineapple, removing the soft fruit around the core. Discard the core.
- Lay your quartered-pineapple chunks flat on a cutting board. Cut them into ½-inch half-moon slices.
- Toss the pineapple with the juice from 2 limes (one of the bowls) and the *Tajín*. Allow the pineapple to marinate in the *Tajín*/lime juice for 10 minutes.
- Chop/slice the cilantro, mint, and jalapeños—while the pineapple steeps. If you want a spicier soup, keep the seeds in your jalapeño. For a milder soup, remove the seeds from the green part of the jalapeño.

Soup Directions:

- Transfer the watermelon cubes, the juice from 2 limes (your second bowl of juice), sliced jalapeño, olive oil, and pre-chopped cilantro/mint to a blender or food processor. (Keep 1-2 tablespoons of the herbs for garnishing the finished soup).
- Pulse everything for 90seconds to 2 minutes—or, until a smooth, chunky mixture forms.

¹ *Tajín* is a Mexican seasoning blend that combines dried chiles and dehydrated citrus juice — it’s a little spicy, a little tart. You can also use “chile para fruta,” sold at Mexican and international grocers — it’s a mix of dried chile and tangy citric acid.



- Chill this mixture for 45 minutes. Then, re-blend it (in case the liquid/solids separate) for 1 minute.
- Ladle your chilled watermelon puree into 4 separate bowls.
- Drizzle with a little extra virgin olive oil and a pinch of salt or *Tajín*.
- Crown each bowl of soup with the seasoned pineapple rounds and a sprinkle of the mint / cilantro.
- Serve cold. For a refresh twist, add a dollop of plain yogurt or Mexican crema on top.

Chef Chris Atwood's Notes:

Nothing tastes as good on a sweltering summer day as a slice of cold watermelon. It's juicy. It's cool. Watermelon just... satisfies. Ripe watermelon makes for a delightful cold soup, too.

Think of this cold soup as a spicy-tangy refresher — hovering somewhere between a Spanish gazpacho and a bright Mexican fruit-salsa. Lime, watermelon, mint, Mexican chile, and pineapple sing in harmony in each savory-yet-sweet spoonful.

It's perfect paired with a fresh-squeezed margarita or a [blood-orange spritzer](#). For an even chillier twist on watermelon, check out Chef Walker's [watermelon & mint Italian ice](#).

