

# **Melon Gazpacho with Frizzled Prosciutto**

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**Servings: 4**

**Preparation Time: 27 minutes**

**Start to Finish Time: 27 minutes**

*This is a chilled summer soup.*

**5 cups (3 1/2 pounds) peeled cantaloupe, peeled**

**4 cups (4 large) ripe peaches, chopped**

**1/2 cup water**

**2 tablespoons shallots, minced**

**2 tablespoons fresh lemon juice**

**1 tablespoon sherry vinegar**

**3/8 teaspoon Kosher salt**

**2 teaspoons olive oil**

**4 ounces thinly sliced prosciutto, cut into ribbons**

**4 teaspoons fresh mint, chopped**

**1/4 teaspoon freshly ground black pepper**

In a blender, place the cantaloupe, peaches, water, shallots, lemon juice, vinegar and salt.

Process until smooth. Process in batches, if necessary.

Place in the freezer to chill while the prosciutto cooks.

Heat a large skillet over medium heat. Add the oil to the pan. Swirl to coat.

Add the prosciutto to the skillet. Cook 10 minutes or until crisp, stirring occasionally. Drain on paper towels.

Spoon the soup into bowls. Top with the prosciutto, mint and pepper.

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Per Serving (excluding unknown items): 27 Calories; 2g Fat (70.0% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 176mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 1/2 Fat; 0 Other Carbohydrates.