

# Melon Gazpacho With Poached Shrimp & Sour Cream

Northwood Country Club  
Meridian, Mississippi

Jake Clara, Executive Chef

Serves 4

*This recipe is deliciously refreshing and extremely easy because the food processor does 99% of the work for you.*

## Ingredients:

*For the Poached Shrimp:*

**½ pound peeled and deveined raw shrimp  
(I use 51-60 count but any size shrimp  
will work)**

**1 quart water**

**½ cup lemon juice**

**3 tbsp. salt**

*For the Melon*

*Gazpacho:*

**2 cups cantaloupe,  
peeled & seed-  
ed, large dice**

**¼ cup jalapeno  
peppers, seed  
ed, large dice**

**½ cup cilantro,  
chopped**

**¼ cup shallot,  
large dice**

**1 cup white bread,  
crust removed  
and large dice**

**1/3 cup, red wine vinegar**

**¼ cup extra virgin olive oil**

**¼ tsp kosher salt**



large saucepan.

Add salt and shrimp. Cook until shrimp are opaque, about 3 minutes.

Drain, let shrimp cool, then dice into bite size pieces. Bring water and lemon juice to a boil in a large saucepan.

Add salt and shrimp. Cook until shrimp are opaque, about 3 minutes.

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*For the Melon Gaz-  
pacho:*

Place all ingredi-  
ents into a food  
processor. (If  
your processor is  
not big enough,  
process in 2 or 3

batches.)

Pulse until all ingredients come together then let the processor run for about 1-2 minutes or until mixture is smooth and combined.

*To serve::*

Ladle gazpacho into a soup cup or bowl and garnish with a dollop of sour cream and poached shrimp.

## To prepare:

*For the Poached Shrimp:*

Bring water and lemon juice to a boil in a