Watermelon Basil Mint Gazpacho

Blend together until smooth

- 6 cups watermelon in big chunks
- 1 med. Heirloom tomato, chopped
- 2 TB EVOO
- 1 lime, zested and juiced

Mix in

- ¾ cup basil, finely chopped
- ¼ cup mint, finely Chopped
- ½ tsp salt
- ¼ tsp ground black pepper

Chill for 3 hours.
Serve with lime wedges if you have them.

MangoNada Smoothie

In a high-speed blender, make a smoothie with:

- Mango chunks, (if frozen partially defrosted)
- Lime juice
- Tajin or Chili-Lime spice
- Some ice
- Water as needed or lime-flavored sparkling water.

Fill half a clear glass with mango smoothie, put a layer of the Chamoy sauce, fill the rest with mango smoothie.
Sprinkle on a prodigious amount of Tajin.
Serve with a sprig of a mint or basil stalk or lime slice to make it pretty and yummy.

--Inspired by New York Times Cooking