

## Melon Granita from *The New Book of Middle Eastern Food* by Claudia Roden

1 medium melons

$\frac{1}{2}$  - 1 tablespoon orange-blossom water, to taste

Juice from  $\frac{1}{2}$  of a lemon

Sugar to taste

**Garden Gazpacho** adapted from *Growing and Cooking Vegetables*, by Pamela Thomas

**1 large cucumber**

**4 ripe tomatoes**

**1 clove garlic, peeled and smashed**

**1/4 cup olive oil**

**1 small green pepper**

**1 medium onion, chopped**

**2 to 3 tablespoons red wine vinegar**

**Salt and freshly ground black pepper, to taste**

Peel and chop half of the cucumber; seed and chop the pepper. Chop 3 of the tomatoes. Place the chopped cucumber, the pepper, half the chopped onion, the garlic, and the chopped tomato pieces into a blender and puree. Pour the blended vegetables into a bowl and stir in the vinegar, olive oil, salt, and pepper, and chill thoroughly.

Coarsely chop the remaining cucumber, and place it in a small bowl; place the remaining chopped onion in another bowl, and the remaining tomatoes, chopped, in a third bowl. Serve the soup thoroughly chilled. Pass the chopped vegetables for garnishes.