

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

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

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

¼ 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.