FRESH COLORADO GASPACHO
Chef Robert Sansone, Sansone's Bistro, Greenwood Village, Colo.

21 oz ripe Colorado cantaloupe melon (preferably Rocky Ford)
16 oz (approx 4 medium size) very ripe Colorado tomatoes
6 oz Cucumber
4 oz Yellow Onion
1 oz Jalapeno (no seed)
2 tsp lemon juice
1 tsp salt
1/4 tsp cayenne pepper
3-4 ounces dry bread crust removed
to taste sugar

Peel the cantaloupe. Cut all the vegetables and the bread into small pieces 1"-1 1/2". The smaller they are cut the easier they will be to blend. Add about a third of the melon into a blender or food processor, blend on high until liquified. Add the remaining vegetables, lemon juice, salt, cayenne, and dry bread process into a smooth liquid. Adjust the sweetness to taste. Garnish with very finely diced cantaloupe, cucumber, and tomato. This gazpacho may also be made quite sweet and served as a light summer dessert alternative.