



# GAZPACHO

By Chef Anna McCabe  
Simple Chef Catering  
Bigfork, MT

## Ingredients:

1 cucumber  
1 bell pepper  
2 lbs. tomatoes  
1 shallot  
¼ cup fresh basil leaf  
¼ cup olive oil  
1 clove garlic  
2 tablespoons sherry vinegar or red wine vinegar or lemon juice  
¾ teaspoon sea salt  
¼ teaspoon pepper

**Directions:** Chop cucumber, bell pepper, tomatoes, shallot, garlic and blend in a blender or food processor.. Blend in salt, pepper, basil, and vinegar. At the end of blending, with the food processor/blender still blending, slowly add the olive oil until well mixed. Let chill in the refrigerator for a minimum 2 hrs, preferably overnight. Serve with a garnish of a tablespoon or so of chopped cucumber/bell pepper/tomato.

