



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. In a blender or food processor, blend chopped cucumber, bell pepper, tomatoes, shallot, garlic. 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



Recipe Archive, LVFarm Academy

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