



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Gazpacho –

- 1 hothouse or English cucumber, halved and seeded, but not peeled**
- 2 red bell peppers, cored and seeded**
- 4 plum tomatoes**
- 1 red onion**
- 3 cloves of garlic, minced**
- 23 oz. tomato juice (3 cups)**
- ¼ cup white wine vinegar**
- ¼ cup good olive oil**
- ½ tbl. kosher salt**
- 1 tsp. freshly ground black pepper**

1. Roughly chop the cucumbers, bell peppers, tomatoes and red onions into 1 inch cubes. Put each vegetable separately into a food processor fitted with a steel blade and pulse until it is coarsely chopped. Do not over process.

2. After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegar, olive oil, salt and pepper. Mix well and chill before serving. The longer the gazpacho sits, the more the flavors develop.

Credit: Ina Garten