

## Farm-To-Table Gazpacho

September is harvest month and our Local Farmers are producing a beautiful bounty that is at its flavour peak. Gazpacho is simple to make, refreshing and a delicious way to enjoy the seasons best. Serving it in rimmed cocktail glasses not only gives it an elegance but makes in COVID friendly for each guest to enjoy in their own glass. Serve each gazpacho with a side of cherry tomato, cucumber slices and celery for guests to garnish.

### **Ingredients:**

1 kg very ripe tomatoes, cut in quarters  
1/2 ripe red bell pepper, deseeded roughly chopped  
1/2 green bell pepper, deseeded and roughly chopped  
1 medium English cucumber, roughly chopped  
1/2 white or sweet onion, roughly chopped  
1 clove of garlic, peeled and crushed  
7 Tbsp. extra virgin olive oil + extra for drizzle  
4 Tbsp. sherry vinegar  
15-6 ice cubes (optional)  
Juice of half a lemon  
2 tbsp kosher Salt  
1 tbsp fresh ground pepper

### **Garnish**

Cherry tomatoes  
Cumpers cut in 1/4 inch rounds  
Celery stalks with leaves

### **Preparation**

Add the tomatoes, peppers, cucumber, onion and garlic in a large bowl. Toss with olive and sherry vinegar. Cover and refrigerate over night.

Add mixture with juices into a food processor and blend until smooth.

To rim cocktail glasses, place lemon juice on plate, mix salt and pepper on another plate. Dip rim of glass into lemon juice and then into the salt and pepper mixture to rim glasses.

Strain the mixture through a fine sieve, then cover and refrigerate until chilled. If you don't have time to chill it, simply add the ice cubes and blend until smooth.

Divide in rimmed glasses and drizzle with olive oil. Garnish with tomato, cucumber and celery and serve cold.

### **Chef Tips**

If you're feeling creative, try to substitute the cucumber and mix in some watermelon, or peaches! You can also add half of a granny smith apple to the mixture, or dice it and serve as a garnish.

To give your Gazpacho a cocktail twist, stir in a shot of Vodka

For a thicker texture without straining, process longer in the blender for an even more smoother consistency.

Leftover pulp can be simmered for 20 minutes and tossed with pasta. For future use, store in freezer and add to soups, stews or pasta sauces.

SERVINGS 4-6 | PREP & COOK TIME 30 mins + overnight for chilling.