

Shopping List

Produce

- Tomatoes
- English cucumber
- Garlic
- Basil

Bulk

- Sea Salt
- Black Pepper

Grocery

- Apple cider vinegar
- Extra Virgin Olive Oil



Check out our recipe blog at
www.communityfoodcoop.wordpress.com

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Gazpacho



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Gazpacho

INGREDIENTS

6 large tomatoes, peeled and rough cut

1 large English cucumber

2-3 cloves garlic, minced

4-6 large leaves of basil, chopped

1 T Apple Cider Vinegar (Bellewood Acres)

1-2 T Extra Virgin Olive Oil

1/2 t sea salt (SaltWorks)

Black pepper

INSTRUCTIONS

1. Add your cucumber to food processor and process until only a few small pieces remain. Pour cucumber purée into a large bowl.
2. Add the tomatoes to the food processor and process until only a few chunks remain. Add to cucumber purée and stir to combine.
3. Add the minced garlic and about 4 leaves of chopped basil to the purée. Add sea salt.
4. Add olive oil and cider vinegar and pepper to taste.
5. Cover bowl and refrigerate until you are ready to serve. The longer it sits in the fridge, the better the flavors will have combined.
6. Serve ice cold with a sliced and toasted baguette (Against the Grain Gourmet makes a great GF baguette). Garnish with more chopped basil before serving.

If the tomatoes you are using are out of season, you may want to remove the seeds either before you purée the tomatoes, or strain the tomato purée after processing. If they are in season, chances are you won't have to take this step.

All ingredients in this recipe are either grown or processed locally (in Whatcom County or WA State, in-season) with the exception of the black pepper and olive oil.



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