

BC GAZPACHO



INGREDIENTS

6-8	Medium BC tomatoes, peeled, seeded and chopped
1 cup	BC Cucumber, peeled, seeded and chopped
1/2 cup	Red or Yellow BC Bell Pepper, chopped
1/2 cup	Red Onion, chopped
1	Small Jalapeno, seeded and minced
1	Medium Garlic Clove, minced
1/4 cup	Extra-Virgin Olive Oil
1	Lime, juiced
2 tsp	Balsamic Vinegar
2 tsp	Worcestershire Sauce
1/2 tsp	Ground Cumin
to taste	Salt & Pepper
2 tbsp	Fresh Basil Leaves, chiffonade

DIRECTIONS

1. Bring 2 litres of water to a boil in pot.
2. Using a paring knife mark an X on the bottom of each tomato.
3. Drop the tomatoes in the boiling water for approx. 15 seconds and then immediately transfer and immerse them in an ice bath, let them sit for at least a minute. Now the skin will easily peel off. This technique is known as blanching.
4. Quarter the peeled tomatoes and remove the seeds.
5. Strain the juice from them using a fine mesh strainer. Discard the seeds and keep the juice.

6. Mix all the chopped ingredients together and then remove 1 cup of chopped ingredients and set aside.
7. Puree the rest of the ingredients with an immersion blender or food processor.
8. Add the pureed ingredients back with the remainder of diced ingredients and ladle into chilled bowls, finish with fresh basil.