



## ***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***