

Grilled Tomato Gazpacho

From – *eatingwell.com*

2 lbs ripe tomatoes
1 bell pepper
1 cucumber
½ cup torn fresh or day-old country bread
1 small clove garlic
2 to 3 Tbsp red wine vinegar
1 Tbsp chopped fresh parsley
¼ tsp piment d'Espelette (or paprika or cayenne)
½ tsp salt
¼ tsp freshly ground pepper
2 Tbsp extra virgin olive oil

- Grill the vegetables earlier in the day or even the night before.
- Preheat grill to medium-high.
- Grill tomatoes and bell pepper, turning a few times, until they soften and the skins are blistered and charred in spots, about 8 minutes.
- Transfer the pepper to a plastic bag and let it steam until cool enough to handle.
- Peel off the skin. Cut in half and discard the stem and seeds.
- Place one half in a blender.
- When the tomatoes are cool enough to handle, core and roughly chop.
- Add the tomatoes, skins and all, to the blender.
- Add half the cucumber to the blender along with bread, garlic, vinegar to taste, parsley, piment d'Espelette, salt and pepper.
- Blend until smooth.
- Add oil and blend until well combined.
- Refrigerate until room temperature or chilled, at least 1 hour.
- Before serving, finely dice the remaining cucumber and bell pepper. Stir half of each into the gazpacho and garnish with the remaining cucumber and bell pepper.



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