

Organic Heirloom Tomato Gazpacho

Submitted by Sara Griss of Lolla

Servings 4-6. Prepping time 15 minutes. Process time 60 minutes.

We love to enjoy this fresh Summer soup during peak Heirloom Tomato season. Our favorite Local Organic Farms to find Heirlooms are Coke Farm and Pinnacle, both located in San Juan Bautista.

Ingredients

- 1.25 large cucumber, seeded + roughly chopped
- 1 red pepper, stemmed + seeded + roughly chopped
- 2 lbs heirloom tomatoes, cut into chunks
- 1 shallot, thinly sliced
- 2 garlic cloves, thinly sliced
- 3 Tbsp red wine vinegar
- 1 ½ tsp kosher salt
- 8 large basil leaves, plus more for garnish
- ½ cup extra-virgin olive oil
- ½ lb heirloom cherry tomatoes, quartered
- 2 scallions, thinly sliced
- 1 Tbsp minced chives
- Flaky sea salt
- Freshly cracked black pepper

Preparation & Serving

- Combine the chopped cucumber (1), red pepper, tomatoes, shallot, garlic, 2 Tbsp red wine vinegar, and salt in a mixing bowl. Toss well and let marinate at room temperature for 30 minutes.
- Add the tomato mixture and basil to a blender. Blend as you stream in ¼ cup of the olive oil until smooth and creamy. Taste and adjust the seasoning if needed. Chill the gazpacho for at least 30 minutes.
- Meanwhile, combine the cherry tomatoes, .25 cucumber, scallions, chives, remaining 1

Tbsp red wine vinegar, and remaining ¼ cup of olive oil. Toss well and season with a pinch of flaky sea salt and lots of freshly cracked black pepper. Let sit until ready to serve.

- Serve the gazpacho with cherry tomato topping spooned over top. Garnish with more fresh basil, a pinch of flaky sea salt, and black pepper.



A 30th Anniversary Recipe