

REFRESHING TOMATO GAZPACHO

Ingredients:

1-2 garlic cloves + 1 Tbsp. olive oil
1 - 28 oz. can crushed tomatoes (or 28 oz fresh tomatoes, crushed by hand)
1 cup finely diced cucumbers
1 medium green bell pepper, finely chopped
1/2 medium red bell pepper, finely chopped
1 Tbsp. fresh parsley, chopped, plus more for garnish to serve
1 small sweet yellow onion, finely diced
pinch of salt and pepper
24 oz fresh tomatoes (approx. 10-12 large/2 lbs.)
2 Tbsp. Italian Dressing Herb Mix* /Italian Seasoning
Good quality olive oil to finish
avocado, your homemade croutons for garnish (optional)

Italian Dressing Mix Recipe:

2 1/4 tsp. garlic powder
1 Tbsp. onion powder
2 Tbsp. + 1 tsp. sea salt
1 Tbsp. raw sugar
2 Tbsp. dried oregano
1 tsp. ground black pepper
1/4 tsp. dried thyme
1 tsp. dried basil
1 Tbsp. dried parsley
1/4 tsp. celery salt

Yields: Makes 6-8 servings

Description: This cold soup is a fantastic summer meal for those hot days. To make it a meal, dish it up with homemade Italian dressing over some fresh greens, a batch of savory zucchini pancakes or some toasted day old bread seasoned with garlic salt.

Directions: Place garlic into blender with 1 Tbsp. olive oil and 4 or 5 of your tomatoes. Puree in the blender until smooth. In a large bowl, place all ingredients (except the good quality olive oil for finishing) along with the garlic tomato puree and stir until combined. Lightly drizzle a little olive oil on top to finish. Place in the refrigerator for at least 2 hours for the flavors to blend. Place gazpacho into a nice serving bowl, garnish with some extra fresh parsley and some homemade croutons or avocado, if desired. Enjoy!

To make Italian Dressing, whisk together 1/4 c. Bragg's apple cider vinegar, 2/3 c. extra virgin olive oil, 2 Tbsp. water and 2 Tbsp. of dry mix.

Notes: For other fun summer gazpachos, try a White Ajo Blanco, a Green Cucumber, or a fruity watermelon gazpacho!

