



Gazpacho

Ingredients:

- 1 large cucumber, peeled, halved, and seeded
- 2 red bell peppers, cored and seeded
- 1 small red onion
- 2 small cloves garlic
- 1 bottle of *First Field* Pure Strained Tomatoes
- 1 C water
- 1/4 C white wine vinegar
- 1/3 C extra-virgin olive oil
- 2 ts kosher salt
- 1/2 ts fresh ground pepper
- Chopped cucumbers and olive oil to garnish

Directions:

Roughly chop all vegetables.

Working in two batches, use a blender or food processor to blend half of the vegetables with half of the strained tomatoes and water until all vegetables are finely chopped, or to desired consistency. Pour into large bowl or glass pitcher, and add olive oil, vinegar, salt, and pepper. Let chill in fridge for at least 1 hour, taste and adjust seasonings.

Serve topped with chopped cucumbers and generous drizzle of olive oil.