

Chef from the Hood Recipes



Chef:

Dan Berman & Sheri Thrower

Restaurant:

Fiesta and Pacific Markets

Recipe:

Gazpacho Southwestern Style

Ingredients

3 & 1/2 cups tomato juice
1 & 1/2 pounds ripe tomatoes, diced
1 cup finely chopped cucumber, seeded and peeled
1/2 cup of finely chopped red onion
1/2 cup of chopped celery
1/2 cup finely chopped red, green & yellow bell pepper, seeded & de-veined
2 tablespoons minced fresh Italian parsley
3 garlic cloves, chopped fine
1 jalapeño chili, seeded and chopped fine
2 tablespoons red wine vinegar
2 tablespoons fresh lime juice (plus wedges for garnishes*, see below!)
2 tablespoons extra virgin olive oil
1 teaspoon ground cumin
1/2 teaspoon red hot pepper sauce, like Tabasco sea or kosher salt and freshly ground black pepper to taste
1/2 cup good chopped olives of your choice
1/4 cup chopped cilantro (plus sprigs for garnishes*, see below!)

Optional garnishes: garlic croutons, cubed avocado, cilantro sprigs &/or lime wedges

In a food processor or blender place 1 cup of the tomato juice, and HALF of the prepped tomatoes, cucumbers, onion & celery. Add 4 tablespoons of the chopped bell pepper and all of the parsley, garlic, jalapeño, vinegar, lime juice, olive oil, cumin & hot pepper sauce. Process until ALMOST smooth. Pour into a large non-reactive bowl (glass or plastic) and add the remaining juice and vegetables. Cover & chill for several hours or overnight to allow the soup to chill and the flavors to marry. Gazpacho looks wonderful when brought to the table in a clear, straight sided glass bowl or even in an extra large canning jar with an opening that's wide enough to accommodate a ladle. Pass around the garnishes and enjoy!

Chefs Berman and Thrower are enthusiastic about the fresh, seasonal prepared entrees and sides that they are now offering Fiesta and Pacific Market's customers. Their lovely and colorful gazpacho is a beautiful choice for summer entertaining. Gazpacho is also easy to make yourself. Choose tomatoes from the bounty of vine-ripened heirlooms that are arriving daily here at our stores, and be sure to check out the new line of ready-to-eat hot foods at Fiesta! (Pacific will have a similar set-up very soon!) Don't let summer pass without a bowl of gazpacho! Serves six.