

Pacific's Edge Restaurant

Summer Tomato Gazpacho

2 # Vine Ripe or Heirloom Tomatoes

1 Red Bell Pepper

4 Cloves Garlic

3 Slices Day Old Bread

2 Tbsp. White Balsamic Vinegar

6 Tbsp. Olive Oil

Salt to Taste

Peel and dice tomatoes.

Dice red pepper and remove seeds and pith.

Trim ends off of cloves.

Combine all ingredients in blender.

Adjust thickness with water and season to taste.

For a more refined result, strain through a fine strainer or sieve.

Presented at the Gourmet Food and Wine Pavilion, Monterey County Fair, August 2003



Sponsored by Clementine's Kitchen, Tools and Techniques for the Home Chef, located in the Stone Creek Shopping Village at Hwy 68 and Canyon Del Rey, one mile east of the Monterey Airport