

Chilled Garden Harvest Gazpacho

Yield: 1 Gallon

Ingredients:

12		Vine ripened tomatoes, washed and core removed then chopped
5		Garlic cloves
3		Red bell peppers, divided and seeds and core removed, chopped
6		Celery stalks, washed & chopped
½		English cucumber, peeled and chopped
2		Tomato juice cans (46 oz each)
4		Petit pain or rolls baked, sliced for easily absorbing or mashed potatoes
½	C	Olive oil
4	T	Mayonnaise
1	T	Red wine vinegar

Garnish:

1		Yellow pepper, fine diced
1		Red pepper, fine diced
1		Tomato, peeled, seeded, and diced
1		Celery stalk, fine diced
1	T	Parsley, finely chopped
		Olive oil, enough to gently coat
1	C	Croutons

Procedure:

1. Combine the first 8 ingredients in a blender and puree until smooth. Pass through a China cap.
2. Combine mayonnaise and vinegar in a small bowl with a whisk. Gently add some of the pureed mixture into the bowl causing it to emulsify. Readd this mixture to the pureed mixture. Adjust the thickness with tomato juice to desired consistency. Adjust seasoning.
3. Prepare the garnish. Chill desired bowls.
4. Pour finished gazpacho into chilled desired bowl or glass then place a spoonful of garnish on top. Add 4-5 pieces of croutons on top and serve.