



The Edible Garden

Recipe featured at Garden-to-Table Weekend featuring tomatoes, August 7

Roasted Gazpacho Soup

By: Stanley Licairac, Executive Chef, Havana Central

Serves 4 to 6

Ingredients

2 medium heirloom tomatoes
2 plum tomatoes
2 yellow peppers
2 cucumbers, chopped
1 large Spanish onion, chopped
2 ounces cilantro
3 garlic cloves
1 small jalapeno pepper
1 quart Sacramento tomato juice
2 ounces virgin olive oil
8 tablespoons salt
1 ½ Hass avocado diced (quarter avocado diced per serving)

Instructions

1. Preheat oven to 350 degrees.
2. Roast tomatoes, garlic, yellow peppers, and onions for 20 minutes.
3. After roasting, place all ingredients in small amounts in a blender and puree to a chunky consistency.
4. Serve chilled with diced avocado as a garnish.

Note: This will also go well with toasted garlic bread.