



The Edible Garden

Recipe featured at *Whole Foods Friday* demonstration, July 30

Grilled Tomato and Cucumber Gazpacho with Grilled Bread

By: Complements of Whole Foods Market

Serves 4 to 6

Ingredients

2-3 pounds ripe tomatoes
Salt and Pepper to taste
1 jalapeno pepper
1 small red onion, peeled and cut into 1/2 inch-thick slices
8 1-inch thick slices country bread
1/3-1/2 cup olive oil, plus more for brushing, divided
1 red bell pepper, cored, seeded and roughly chopped
1 green bell pepper, cored, seeded and roughly chopped
1 large cucumber, peeled, seeded and roughly chopped
2 cloves garlic, peeled and halved
3 tablespoons sherry vinegar

Instructions

1. Heat grill to medium. Halve tomatoes horizontally; grill flesh side-down 1 minute, or until a light char appears. Flip; cook 1 minute more to char the skin and make it easier to peel. Place in bowl; let cool. Peel tomatoes; chop and set aside. In small bowl, combine jalapeno pepper, red onion slices, olive oil and salt and pepper. Grill jalapeno and red onion slices, or until lightly browned, tossing once or twice. Place in bowl; let cool. Halve jalapeno; remove and discard seeds and white pith. Chop jalapeno and red onions; set aside.
2. Brush bread with olive oil; sprinkle with salt and pepper. Lightly grill bread; set aside to cool. Cut two pieces grilled bread into 1/2 inch cubes. Reserve remaining bread.
3. In large bowl, combine tomatoes, jalapeno, onions, cubed bread, cucumbers, bell peppers and garlic. Working in batches, puree vegetables in blender or food processor until smooth, adding a little water if the mixture seems too thick.
4. Place half the pureed soup back into the blender; add vinegar and puree again. With food processor or blender still running, drizzle in the oil. (This will turn the soup slightly orange.) Return to bowl with remaining puree; stir to combine. Season with salt and pepper. Cover; chill 2 hours, or until very cold. Ladle soup into bowls; serve with grilled bread.