

CHBC Demo Recipes

Gazpacho

A (Soup)

- 1 stalk celery
 - 1 slice French bread (crust removed)
 - 6 tomatoes
 - 1 cucumber (peeled)
 - ½ white onion
 - 1 green pepper (seeded)
 - 2 cloves garlic
 - 15 mint leaves
 - ¼ cup cilantro
 - ¼ cup olive oil
 - 2 tbsp balsamic vinegar
 - 2 cups ice water
- Salt and pepper to taste

B (Garnish)

- ½ cup sour cream
- ½ cup red pepper (diced)
- ½ cup kalamata olives (pitted and chopped)
- ½ cup green onion (sliced)

Coarsely chop all **A** ingredients. Blend in two batches until smooth. Season with salt and pepper. Strain through a fine mesh sieve and portion into 4 well chilled bowls. Top with **B** garnish.



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