



Chef in the Garden

Gazpacho Andaluz

8/21/09



INGREDIENTS

- 20 LB PLUM TOMATO, peeled, seeded, diced ½ inch
- 2 LB 8 OZ GREEN PEPPERS, diced ¼ inch
- 2LB 8 OZ CUCUMBERS, diced ¼ inch
- 10 TBS GARLIC, fresh, minced
- 2 CUP 8 TBS RED WINE VINEGAR
- 1 QRT 1 CUP OLIVE OIL
- 2 ½ TSP SALT
- 1 ¼ TSP BLACK PEPPER, table grind
- 10 OZ PLUM TOMATOES, diced ¼ inch- GARNISH
- 10 OZ GREEN PEPPERS, diced ¼ inch- GARNISH
- 10 OZ CUCUMBERS, diced ¼ inch - GARNISH
- 2 ½ OZ WHITE PULLMAN BREAD, diced ¼ inch- GARNISH

DIRECTIONS

1. In a large non reactive container combine the 1st listed tomatoes, green peppers, cucumbers, garlic, red wine vinegar, and olive oil.
2. Cover and refrigerate overnight at 40°F or below
3. Puree the marinated ingredients in a blender or food mill, working in batches if necessary. Strain through a fine mesh sieve
4. Adjust seasoning with salt and pepper
5. Chill the soup thoroughly before serving and hold at 40°F or below during service. Serve in chilled cups or bowls
6. At service time, garnish soup with 2nd listed tomatoes, green peppers, cucumbers, and bread

Serves 20

Shelf Life: Hold refrigerated at 40°F or below. Use within 3 days.

Allergens: Wheat