

OHIORED™ GAZPACHO





Prep time: 30 Minutes **Cook time:** N/A

Servings: 4-6 People

INGREDIENTS:

5-6 OhioRed[™] Tomatoes on the Vine, medium chopped

1/2 **pint** of red Cherry Tomatoes, medium chopped

34 **cup** red Bell Peppers, seeded, finely chopped

3/4 **cup** green Bell Peppers, seeded, finely chopped

3/4 cup English Cucumber, finely chopped

3/4 cup red onion, finely chopped

2 garlic cloves, minced

2 tsp. of beef bouillon

½ cup of fresh basil, finely minced

 $\frac{1}{2}$ **cup** of fresh oregano, finely minced

2 tsp. Worcestershire sauce

2 tsp. red wine vinegar

½ **tsp.** of hot sauce

Salt & pepper to taste

DIRECTIONS:

Blend 5-6 OhioRed™ Tomatoes on the Vine in a blender reaching juice consistency.

Puree the Cherry Tomatoes, Cucumbers, red and green Bell Peppers, red onion, and garlic in a blender. About 30-45 seconds.

Add the tomato juice (blended Tomatoes on the Vine), beef bouillon, hot sauce, fresh oregano, basil, Worcestershire sauce, and red wine vinegar. Salt and pepper to taste. Pulse a few times to mix.

CHEF'S TIP:

This dish can be served in a bowl, or in a 2 inch piece of English Cucumber hollowed out like a cup for an added culinary flare. Don't be scared to garnish with strips of Peppers, or more freshly chopped vegetables. Adjust the amount of hot sauce based on your preference.