



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

PCFMA.ORG

GRILLED PEACH GAZPACHO



Keep the cooking outside of the house and enjoy cool, fresh flavors in the heat of summer.



04 HR 00 MINS



Serves 4



Featuring

[Diaz Farms](#)
[Resendiz Farms](#)
[Kashiwase Farm](#)
[Guzman Farms](#)

INGREDIENTS

- 2 tablespoons shallot, chopped
- 1-1/2 tablespoons sherry vinegar
- 1 pound tomatoes
- 1 pound peaches
- 1/3 cup almonds
- 1/2 cup Japanese cucumber
- 1 cup croutons
- Tapatío hot sauce or smoked paprika to taste
- 1/2 cup piquillo peppers and more for garnish
- 15 - 20 small basil leaves for garnish
- 1/4 to 1/2 cup water
- 2 tablespoons olive oil
- Black pepper and kosher salt to taste

METHOD

Chop shallots and let them sit in 1-1/2 tablespoons sherry vinegar for at least 5 minutes. Peel and chop tomatoes. Cut peaches in half, remove the pit, and grill for 5 minutes. Cool, peel, and chop. Toast almonds. Peel and chop Japanese cucumber. Remove seeds and chop piquillo peppers. For garnish, reserve a small amount of almonds, peaches, tomatoes, peppers, and croutons.

Purée tomatoes, cucumbers, almonds, croutons, peppers, peaches, shallots, olive oil, 1 tablespoon of vinegar, salt, and pepper in a blender until smooth. Force liquids through a medium-mesh sieve and into a large bowl, discarding solids. Stir in water to desired consistency.

Chill the mixture in the refrigerator for 2-3 hours to allow the flavors to marry. Serve in a chilled bowl and garnish with basil, chopped almonds, chopped peaches, chopped peppers, croutons, and droplets of olive oil.