



PACIFIC COAST
FARMERS' MARKET
ASSOCIATION

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.