

Yellow Tomato Gazpacho

2 lb Yellow Tomato
2 Yellow Peppers
¼ Cucumber (peeled and seeded)
1 clove Garlic
½ Red Onion
2 Shallots

¼ cup Red Wine Vinegar
1 tbsp Salt
2 tbsp Olive Oil
Lemon Juice
Salt and Pepper

Procedure:

Slice and layer the tomatoes on paper towel to dry. Cut the other vegetables into bite-sized pieces and combine the vegetables in a blender and slowly add the olive oil to emulsify. Season with the lemon juice, salt and pepper.

Uses:

As a cold soup or sauce for a delicate fresh fish (ex. Lake Erie Whitefish).

Note:

All Produce can be purchased at your local farm market. We purchase some of our produce at the Welland Farm Market early Saturday mornings.