

Carrboro FARMERS' MARKET

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YEAR ROUND *Celebrating 31 Seasons*

Tomato Day 2009

Yellow Tomato Gazpacho

Recipe provided by

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Recipe Tester ~ Author ~ Teacher

Makes 2 quarts

2 1/2 pounds yellow tomatoes
2 yellow or orange bell peppers
1 jalapeño pepper
3 Persian cucumbers or 1 English cucumber
1 medium red onion
1 1/2 cups of crusty bread cut into 1-inch pieces (4-inch length of baguette)
2 tablespoons sherry vinegar (preferably reserve quality), divided
4 tablespoons extra-virgin olive oil (preferably Spanish oil), divided
2 garlic cloves
3 teaspoon kosher or sea salt
1 teaspoon ground black pepper
1/2 teaspoon sweet Spanish paprika
1 teaspoon ground cumin
1 teaspoon sugar

1. Core the tomatoes and cut them into large chunks, collecting the juices, and place them in a large bowl.
2. Core the bell peppers. Finely dice 1 of the peppers and set it aside in a medium bowl. Coarsely chop the other pepper and add it to the tomatoes.
3. Trim the stem end from the jalapeño. To reduce the heat, cut it in half lengthwise and trim away the seeds and inner membranes; otherwise, leave them in. Coarsely chop the jalapeño and add it to the tomatoes.
4. Peel the cucumbers. Finely dice 1 cup of cucumber and add it to the diced bell pepper. Coarsely chop the remaining cucumbers and add them to the tomatoes.
5. Finely dice 1/2 cup of onion and add it to the finely diced pepper and cucumber. Coarsely chop the rest of the onion and add it to the tomatoes.
6. Place the bread in a small bowl and cover with cold water. Let it sit for 1 minute, then drain off the water, squeeze the bread dry, and add it to the tomatoes.
7. Transfer half of the tomato mixture into a blender. Add 1 tablespoon of the vinegar, 2 tablespoons of the oil, garlic, salt, pepper, paprika, cumin and sugar. Blend on the lowest speed to finely chop the vegetables. Increase the speed to high and blend until very smooth, at least 1 minute. Pour the purée into a fine-mesh sieve set over a large bowl. Repeat with the remaining tomato mixture, 1 tablespoon of vinegar and 2 tablespoons of oil.
8. Use a rubber spatula to push the purée into the bowl, extracting as much liquid as possible. Discard the solids. If the vegetables were sufficiently puréed, there should be little more than seeds and little bits of tomato skin.
9. Taste the gazpacho to check the seasoning. Stir in the finely diced vegetables. Cover and refrigerate until well chilled, at least 2 hours and up to overnight. Whisk the gazpacho and taste it again to check the seasoning just before serving.