



**JOSE'S
TICHI'S GAZPACHO**

INGREDIENTS

1 Pound Campari Tomatoes,
Seeded*
3 Persian Cucumbers, Roughly
Chopped
1 Green Bell Pepper, Seeded,
Cored and Roughly Chopped
2 Garlic Cloves, Peeled
¼ Cup Olorosso Sherry
2 Tablespoons Sherry Vinegar
¼ Cup Spanish Extra-Virgin Olive
Oil
Kosher Salt, To Taste

For Garnish:

*Reserved Seeds for Garnish If
Desired
Microgreens
Spanish Extra-Virgin Olive Oil for
Drizzling

INSTRUCTIONS

Place all ingredients in a blender and blend on high until smooth (working in batches if needed).

Pour into a pitcher and refrigerate until chilled.

To Serve: Pour chilled gazpacho into "rocks" glasses or sippable glasses. Garnish with reserved tomato seeds, olive oil and microgreens if desired.