



Summertime Peach Gazpacho

By Chef Harrison Schailey of Harrison's

Ingredients:

- 1 ¾ pounds ripe Peaches (local if available), skinned and coarsely chopped
- 2 medium Cucumbers (about 1 pound), peeled, seeded and coarsely chopped
- 1 medium Red Bell Pepper, seeded and coarsely chopped
- 1 fresh Jalapeno Pepper, seeded and finely chopped
- ¾ cup Tomato Juice
- 3 tablespoons Rice Wine Vinegar
- ¾ cup Olive Oil, plus more for garnish
- Kosher Salt
- Freshly Ground Black Pepper
- Tabasco or other hot sauce
- 10-12 small Mint leaves
- ½ cup Basil, coarsely chopped
- ½ cup slivered or sliced Almonds





Summertime Peach Gazpacho

By Chef Harrison Schailey of Harrison's

Directions:

TO MAKE SOUP:

In a large bowl, combine half the amounts of chopped peaches, cucumber, and red bell pepper (saving the rest of all three ingredients to add later). Add jalapeno, tomato juice, vinegar, olive oil, 4 large pinches of salt, 2 large pinches of black pepper, and 3 shakes of Tabasco. Stir until well combined. Purée this mixture in a blender or food processor until smooth (may need to be done in batches). To this purée, add the rest of the chopped peaches, cucumber, and red bell pepper and stir until thoroughly combined. Let sit at room temperature for 1 hour to allow flavors to meld.

TO TOAST ALMONDS:

Place almonds in a large frying pan over medium-low heat and toast, stirring occasionally, until fragrant and golden in color, about 12-15 minutes.

TO GARNISH & SERVE:

Ladle about $\frac{3}{4}$ cup gazpacho into a wide, shallow soup bowl. Top with a sprinkle of toasted almonds, 1-2 mint leaves, some chopped basil, a drizzle of olive oil, and freshly ground pepper.

