



Gazpacho with Roasted Shrimp Garnish

Servings: 6

Ingredients

- 1 hothouse cucumber, halved and seeded (not peeled)
- 1 large yellow bell pepper, cored and seeded
- 1 large orange bell pepper, cored and seeded
- 4 plum tomatoes
- 1 medium red onion
- 3 garlic cloves, finely minced
- 3 C tomato juice
- ¼ C **Gustare Zinfandel Wine Vinegar**
- 2 t **Gustare Sherry Reserva Wine Vinegar**
- ⅓ C **Gustare Harissa EV Olive Oil**
- ½ T sea salt
- 1 t black pepper, freshly ground

Directions

Preheat oven to 400°.

Roughly chop the cucumbers, bell peppers, tomatoes and red onion into 1- inch cubes. Put each vegetable separately in food processor bowl fitted with a steel blade and pulse until coarsely chopped. Pulse only to avoid pulverizing.

After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegars, olive oil, salt and pepper. Mix well to combine. Correct for seasoning. Chill several hours before serving. (Overnight is better to develop the flavors.)

See next page for Roasted Shrimp Garnish.

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Roasted Shrimp Garnish

Ingredients

3 T **Gustare Herbes de Provence EV Olive Oil**

1 clove garlic, crushed

1 t lemon juice, freshly squeezed

½ t fresh thyme leaves

¼ t sea salt

½ t black pepper, freshly ground

½ lb of large shrimp, peeled and deveined (leave tails intact) – approximately 15

Directions

In a large bowl whisk together olive oil, garlic, lemon juice, thyme, salt and pepper. Add shrimp and toss to coat.

With a slotted spoon, remove the shrimp from the bowl and spread on a baking sheet in a single layer and roast in preheated oven for 5-8 minutes (size depending) or until just pink.

Hang a shrimp on the rim of the glass of Gazpacho or skewer with long wooden skewers balancing across the rim. Enjoy!

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