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Inn & Resort

Chef Matthew McClure's Gazpacho

Makes ~2 Quarts



Gazpacho Ingredients

3 lbs Tomatoes (approximately 5 regular tomatoes)
1 Cucumber, peeled
¼ Carrot, peeled
1 Red Bell Pepper
¼ Red Onion
1 Tablespoon Red Wine Vinegar
⅓ cup Extra Virgin Olive Oil
2-4 tablespoon Kosher Salt

Sachet Ingredients

Fresh Basil
Garlic
Jalapeño

Method for Gazpacho

Peel the cucumber and carrot. Roughly chop the tomatoes, cucumber, carrot, red bell pepper, and red onion. Place in a large bowl or container. Add the red wine vinegar and 2 tablespoons kosher salt.

Toss to combine, cover, and marinate for at least 1 hour. Using a stick blender, purée the vegetables with their juices until smooth. Place the basil, garlic, and jalapeño in cheesecloth and tie securely to form a sachet. Submerge the sachet in the gazpacho, cover, and refrigerate for 8–12 hours to infuse.

Remove the sachet and pass the gazpacho through a food mill to remove seeds and larger pieces. Return to a clean container and blend in the ⅓ cup of extra virgin olive oil until smooth and emulsified.

Cover and refrigerate until thoroughly chilled. Before serving, stir the gazpacho well and taste again, adjusting the seasoning if necessary. Serve chilled.