



Cucumber Herb Gazpacho

Gazpacho is traditionally made with tomatoes but this cucumber version is very refreshing on a hot summer day. A wonderful first course, goes well with grilled salmon, chicken, Portobello mushrooms, or squash and zucchini.

Active Time: 15 minutes

Total Time: 15 minutes if you eat immediately, I recommend 1 hour in the Fridge before serving.

Yield: 6 servings

Ingredients:

- 3 English cucumbers, peeled and coarsely chopped, about 6 cups
- 2 small celery stalks with leaves, chopped
- 3 scallions, white and green parts, coarsely chopped
- 1 Tablespoon, roughly chopped of each: Fresh Mint, Parsley, Dill, Lemon Thyme (you can omit the Lemon Thyme if you don't have it)
- 1 Teaspoon *HH Lemon Marigold Salt*, or sea salt
- 1 large clove garlic, minced
- 1 Teaspoon lemon juice
- ½ Teaspoon lemon zest
- 2 Tablespoons *HH Herbs de Moraga olive oil*, or olive oil
- 1 Tablespoon *HH Rose Vinegar*, or white wine vinegar
- 1/2 cup plain yogurt (use Greek for a thicker consistency)

1. In blender or food processor, combine Cucumber, Celery, Scallions, Fresh herbs, Salt, Garlic, Olive Oil, Lemon Juice, Lemon zest, and Vinegar. Process until smooth, no lumps.
2. Add yogurt and process to blend. About 1 minute.
3. Transfer to non-reactive container (ceramic, glass, or Mason jar) cover and refrigerate at least one hour before serving. Garnish with finely chopped dill and parsley and serve.

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