Strawberry Gazpacho

Jacob · 30/09/2024



Prep Time

2 hrs 30 mins

Dificult

Medium

Servings

6

Description

Classic gazpacho using strawberries instead of tomato

Ingredients

— - 3 pints hulled strawberries - ½ cucumber - peeled

— seeded

— and chopped - ½ onion

— chopped - ¼ cup chopped fresh cilantro - ¼ cup chopped fresh parsley - 1 pint hulled strawberries

— chopped - ½ cucumber - peeled

— seeded

— and chopped - ½ onion

— chopped - ¼ cup chopped fresh cilantro - ¼ cup chopped fresh parsley - 1 bunch green onions

— minced - 1 jalapeno pepper

— seeded and minced - ? cup red wine vinegar - 3 tablespoons fresh lemon juice - 2 tablespoons olive oil - 1 ½ teaspoons salt - 2 cloves garlic

— minced - 1 teaspoon dried tarragon - 1 teaspoon dried basil - ¼ teaspoon hot pepper sauce - ? teaspoon ground black pepper - 1 large avocado - peeled

— pitted

— and cubed

Instructions

1. Blend 3 pints strawberries
2. 1/2 the cucumber
3. 1/2 the onion
4. 1/4 cup cilantro
5. and 1/4 cup parsley in a blender on high speed until pureed
6. about 30 seconds. Pour the pureed mixture into a large bowl. Stir 1 pint strawberries
7. 1/2 the cucumber
8. 1/2 the onion
9. 1/4 cup cilantro
10. 1/4 cup parsley
11. green onions
12. jalapeno pepper
13. red wine vinegar
14. lemon juice
15. olive oil
16. salt
17. garlic
18. tarragon
19. basil
20. hot pepper sauce
21. and black pepper into the pureed strawberry mixture. Spread avocado cubes over the top of the gazpacho. Cover the bowl and chill gazpacho thoroughly
22. at least 2 hours
23. before serving.