

August 2009

Last week's Guest Chef at the Market, James Sherrill, shares his recipe for the gazpacho he made for all the eager samplers crowding around his table. He also created before our eyes a tantalizingly beautiful salad with yellow and red tomatoes and peaches. The plates vanished. As he explained, peaches and tomatoes make an unlikely but complementary taste combination. We left determined to try that combination in our own kitchens.

Thank you, James, for sharing your recipe and your time. Thank you, vendors, for providing the produce for our chef.

Heirloom Tomato & Red Pepper Gazpacho

4 red heirloom tomatoes

5 red peppers

1 pound seedless green grapes picked off the stem (reserve a few for garnish)

2 English cucumbers, skin peeled off

¾ c. extra virgin olive oil

½ c. sherry vinegar

Garnish

1 avocado, diced

10 basil leaves torn into small pieces

8 cherry tomatoes, halved

A few grapes reserved from the 1 pound above, halved

Chop tomatoes, peppers, grapes and cucumbers and place in a blender. Add vinegar and puree.

Slowly add olive oil to create an emulsion.

Pass through a strainer and season to taste with salt and pepper.

Serve in a bowl with the garnishes sprinkled around. Drizzle some olive oil as well and enjoy.