



# Roasted Gazpacho

Original Recipe by Living The Gourmet

## PREP TIME

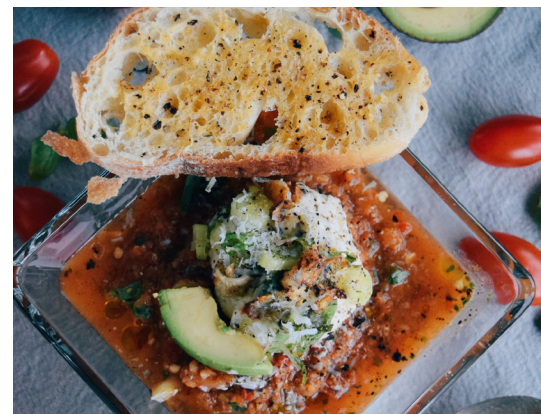
15 minutes

## COOK TIME

15 minutes

## SERVES

4-6 people



## INGREDIENTS:

- 4 large vine ripe tomatoes
- 2 red bell peppers
- 2 heads of garlic
- 1 large Vidalia onion
- 3 – 4 stalks of celery
- 6 – 8 scallions – 4 or so for grilling and the rest left for garnish
- 1 bunch of fresh Cilantro
- 1 bunch of fresh Italian parsley
- 2 fresh sage leaves
- 6 – 10 fresh basil leaves
- 2 ½ tsp. salt
- 1 ½ tsp. black pepper
- ¼ tsp. red pepper flakes
- 2 tsps. dried oregano
- 2 tbs. fresh lemon juice
- ½ cup olive oil
- ¼ English cucumber – peeled
- 12 oz. Sam's Fresh Salsa Cantina Style
- 2 cups of Ricotta cheese – whipped
- Fresh parmesan cheese for grating

## DIRECTIONS:

- Char the peppers and then remove to let cool.
- Place the onion in a small cast iron frying pan and let it get a nice char on all sides and the onion softens.
- Heat a large cast iron pan and place the tomatoes whole in the pan along with about 6 of the scallions and 6- 7 cloves of garlic.
- Let the tomatoes get softened and the garlic and scallions become fragrant. When this is achieved remove them and let cool.
- Scrap some of the char and remove the seeds from the bell peppers.
- Remove the seeds from the grilled jalapeno pepper if desired.
- Place the tomatoes, peppers, onion and the quarter of the English cucumber in a blender.
- Place the ½ cup of olive oil, lemon juice, Sam's Cantina Salsa and the seasonings in the blender and blend to desired consistency. Note: You may have to blend in two sessions, since this may be too much for the blender to hold.
- Taste for seasoning. Refrigerate until ready to use.

## To Serve:

- Grill 6 – 8 cloves of garlic in a drizzle of olive oil. Let the garlic get a little golden. Set aside.
- Chop the remaining scallions for garnish. Chop a bit of cilantro and fresh parsley for garnish as well.
- In a small bowl, whip the Ricotta cheese until smooth and airy.
- Spoon the gazpacho into a small bowl.
- Top with a spoon of the whipped ricotta follow by the chopped scallions and herbs followed by a grating of fresh Romano or Parmesan cheese and a drizzle of olive oil and fresh ground black pepper.