



Peach Gazpacho (Serves 4)

5-6 medium-sized peaches, coarsely chopped
1 medium-sized cucumber, peeled, seeded, and coarsely chopped
1/2 Serrano chili pepper, seeds removed*
1 small onion, chopped
1 tablespoon olive oil
2 tablespoons fresh parsley or dill
1 tablespoon lemon juice
2 tablespoons almonds (optional)
salt and pepper to taste

In a blender or food processor, blend half of the ingredients at a time until smooth. Chill at least one hour to blend flavors.

Pour into four bowls and garnish with additional chopped parsley and cucumber, if desired.

*Note: It is advisable to wear plastic gloves when handling chili peppers and avoid touching areas around the face afterward. The other half of the chili pepper freezes well in a zipper-type bag for future use in other recipes.

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