



A Premium Farm-to-Fork
Culinary Market

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Spring Gazpacho

- 1 cup chopped red onions
- 1 cup chopped Poblano pepper
- 1 cup chopped English cucumber
- 1 cup perfectly ripe chopped and peeled tomatoes
- 1 1/2 teaspoons chopped garlic
- 1 1/2 teaspoons kosher salt
- 1/4 cup tomato paste
- 1 tablespoon white wine vinegar
- 1/4 cup plus 2 tablespoons extra virgin olive oil
- 1 tablespoon fresh lemon juice
- 3 cups good quality tomato juice (we used San Marzano)
- Sprig of thyme



Step 1: Mix all ingredients and allow to marinate overnight.

Step 2: Remove sprig of thyme and blend in a blender.

Step 3: Serve and enjoy!