



Gazpacho

Recipe by: Christopher Jackson

Yield: 6 servings

Ingredients:

2	Pounds	Vine-ripe tomatoes, all varieties will work
2	Cups	Cucumbers, coarsely chopped
1	Medium	Sweet bell pepper, any variety-coarsely chopped
1	Cup	Sweet onions, coarsely chopped
1	Tbls.	Garlic, chopped
2	Cups	Fresh tomato juice, or V-8 juice
1	Tbls.	Honey
1	Tbls.	Spanish smoked paprika, or regular paprika
		Kosher salt and freshly cracked black pepper to taste
¼	Cup	Aged sherry wine vinegar
½	Cup	Extra Virgin Olive Oil
1	Cup	Coarsely chopped fresh cilantro
½	Each	Lemon, juiced
1-2	cups	Day old bread {focaccia, French, ciabatta} crusts removed

- Soak bread in water for approximately 5 minutes, then squeeze out with hands the excess water.
- Place bread, tomatoes, cucumbers, bell peppers, onion and garlic in blender or food processor.
- Pulse until somewhat smooth but still a little texture.
- Place in a large bowl and stir in tomato juice, honey, paprika, salt, pepper, vinegar, oil, cilantro and lemon juice, stir well to combine.
- Let stand under refrigeration for at least 2 hours to develop the flavors, or overnight if possible.
- Serve in chilled bowls with basil pesto garnish.



Basil Pesto

Recipe by: Christopher Jackson

Yield: 3 cups

Ingredients:

4	Cups	Loosely packed basil leaves
1	Cup	Sliced natural almonds, toasted
1	Tbls.	Garlic, chopped
1	Cup	Pecorino Romano, grated
1	Tsp.	Kosher salt
1	Tsp.	Fresh cracked black pepper
1	Cup	Extra Virgin Olive Oil

- Place all ingredients in a food processor and process until smooth.
- Check for seasoning.
- Note: You can substitute pine nuts, walnuts or any other favorite nut for the almonds if you prefer.

Pesto Chicken Salad

Recipe by: Christopher Jackson

Yield: 4 cups

Ingredients:

4	Tbls.	Pesto
1	Cup	Mayonnaise
½	Each	Lemon Juiced
½	Cup	Tomatoes, diced
½	Cup	Almonds, toasted
1	Tbls.	Jalapeno pepper, seeded and diced {can use sweet pepper}
		Kosher salt and fresh black pepper to taste
4	Cups	Cooked chicken meat, picked

- Place pesto and mayonnaise in a bowl and mix well.
- Fold in rest of ingredients, coat chicken well.
- Serve on brioche roll with toppings of choice.