

Roasted Jalapeno Gazpacho

- 1 large jalapeno pepper*
- 1 teaspoon olive oil
- 6 cups seeded and chopped tomato, assorted heirloom or red (6 large)
- 2 cups seeded and chopped cucumber (about 2 medium)
- 1 medium peach, peeled, pitted and chopped
- $\frac{3}{4}$ cup water
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 5 large fresh basil leaves
- 1 large clove garlic, minced
- Sea salt
- 2 tablespoons snipped fresh basil leaves

Roast the Jalapeno Pepper

Halve pepper lengthwise; remove stem, seeds and membranes. Place pepper halves, cut side down, on a foil-lined baking sheet. Drizzle with the 1 teaspoon olive oil. Bake in a 400 degree oven for 20 to 25 minutes or until skins are blistered and dark.

Carefully fold foil up to enclose the pepper halves. Let stand about 15 minutes or until cool enough to handle. Use a sharp knife to loosen the edges of the skins from the pepper halves; gently and slowly pull off the skin in strips. Discard skin. Finely chop pepper. Set aside.

Prepare the Gazpacho

In a food processor or blender, combine 3 cups tomato, 1 cup cucumber and half of the peach. Cover; process or blend until almost smooth but a few small pieces remain. Transfer tomato mixture to a large mixing bowl.

In food processor or blender, combine the water, 2 tablespoons olive oil, the vinegar, the 5 large fresh basil leaves and the garlic. Cover; process or blend until until smooth. Transfer basil mixture to the bowl with tomato mixture.

Add the remaining tomato, cucumber and peach to the processed mixture. Depending on the level of heat that you like, add all or part of the roasted pepper. Stir to combine and season to taste with salt. Cover; chill at least 8 hours or up to 24 hours. Serve in small bowls or cups garnished with snipped basil.

*Handling Hot Peppers: Because hot peppers contain volatile oils that can burn your skin and eyes, avoid contact with peppers as much as possible. When working with hot

peppers, wear plastic or rubber gloves. If your bare hands do touch the peppers, wash your hands well with soap and water.