

CELEBRATION OF LEARNING - MCKENZIE LAKE SCHOOL



TOMATO GAZPACHO

3 lbs heirloom tomatoes, cored and diced
½ red onion, diced
2 cucumbers, peeled, seeded and diced
1 large red bell pepper, seeded and diced
40 ml of kosher salt
2/3 cup fresh squeezed lemon juice
1/2 cup olive oil
1/4 cup chopped fresh basil
1 clove garlic crushed
1/8 cup of sherry vinegar

In a mixing bowl, combine all ingredients. Wrap tightly and leave in fridge overnight to marinate. In a blender puree the tomato mixture until smooth. Taste and adjust the seasoning with salt and pepper as needed. Ladle gazpacho into chilled soup bowls. Garnish each bowl with a drizzle of olive oil. Yields: 4 - 6 servings.



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