

BLUEBERRY CUCUMBER GAZPACHO



1	Pint	Wild Blueberries	.5	cup	Panko Breadcrumb
1	each	Cucumber	.5	cup	Parsley, Dill, Mint and Cilantro
1	each	Baby Zucchini			
4	each	Frying Peppers	2	Tbs	Tomato Paste
1	each	Fresh Red Onion	1	Tbs	Smoked Paprika
1 or 2	each	Scallions	1	Tbs	Salt
.66	cup	Wild Blueberry Vinegar	1	Tbs	Black Pepper
.5	cup	Extra Virgin Olive Oil			

EQUIPMENT: Medium sized non-reactive bowl, food processor, blender or stick blender.

Clean and wash all of the vegetables. Reserve a few blueberries for use as garnish. Split the cucumber, zucchini, and peppers, scooping out the seeds with a teaspoon. Pick off the largest and toughest of the herb stems and discard. Roughly chop the cucumber, zucchini, peppers, red onion, parsley, dill, mint, cilantro and scallions. Combine all ingredients in the bowl and mix. Puree to your preference, from chunky to smooth and season to taste with additional salt, pepper or Wild Blueberry Vinegar. Best served chilled, we like to chop, combine, and refrigerate all of the ingredients the night before. Then puree and season the gazpacho a few hours before serving. This bright, tart and refreshing chilled gazpacho is just the thing for well planned picnic lunches and hot summer nights. Serve as an elegant first course to a gourmet dinner, or at a casual potluck with salad and some crusty bread.