

European Cucumber cups with Confetti Gazpacho

For the Confetti Gazpacho:

Tomato Broth

½ Zucchini

½ Yellow Squash

1 inch section of peeled carrot

1 inch section of celery

¼ Jalapeno deseeded

2 medium ripe tomatoes

½ clove garlic

3 stems of Italian flat leaf parsley

¼ Shallots

¼ red peppers

¼ yellow pepper

½ Tsp. Kosher Salts

½ tsp. black pepper

Some Equipment needed:

2 feet of cheese cloth

1 strainer

Food processor

Small Stainless steel sauce pan

Small ladle

Place all ingredients in food processor and pulse until finely chopped. Place cheese cloth lined strainer atop sauce pan and pour vegetable puree into strainer. Lift four corners of cheese cloth and lift them together to form a purse and twist, squeezing the vegetables to release their liquid. Discard vegies when complete and place sauce pan on stove over med heat and bring to a slight simmer being careful not to boil and skim off the foam until broth is clear. After skimming place clear broth into refrigerator until chilled.

Gazpacho:

¼ zucchini

¼ yellow Squash

½ inch section of peeled carrot

½ inch section of celery

1/8 Jalapeno deseeded

¼ red peppers

¼ yellow pepper

1 basil leaf

Kosher salt

Black pepper

Fine dice (1/8 inch or smaller) all ingredients and place in a bowl. Pour chilled tomato broth over vegetables until a soup consistency is achieved. Taste for seasoning and make adjustments

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For the cups:

1-european cucumber

Trim the ends and cut crosswise into approximately 1-1/2 inch pieces, about eight cups. With a melon baller, carefully scoop the insides out. Leave approximately a ¼ inch edge on the border around the top and bottom.

Fill cups with confetti gazpacho and place in refrigerator until chilled and then they are ready to serve!