



## Gazpacho Salad

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD MOURVÉDRE

*Celebrating the best of summer, a brilliant bell pepper, tomato, and cucumber salad in a gazpacho-inspired dressing.*



- 2 medium English cucumbers
- 2 lb. heirloom tomatoes
- 2 Tbsp. fresh lime juice
- 2 Tbsp. fresh basil leaves, plus more for garnish
- 2 medium garlic cloves, smashed
- ¼ cup white balsamic vinegar, divided
- ¾ cup thinly sliced red onion, rinsed under cold water
- 1 ¼ tsp. fine sea salt, divided, plus more to taste
- 2 medium-size orange or yellow bell peppers, finely chopped (about ¾ cup)
- 2 Tbsp. extra-virgin olive oil

1. Peel cucumbers; reserve peels, cut cucumbers in half lengthwise; remove and reserved seeds. Cut cucumbers into ½-inch slices (about 4 cups); set aside. Cut tomatoes in half lengthwise; remove and reserve seeds. Cut tomatoes into ¾-inch pieces (about 5 cups)

2. Combine 1 ½ cups chopped tomatoes, lime juice, basil, garlic, and 2 tablespoons vinegar in a blender. Add reserved tomato seeds, cucumber peels and cucumber seeds. Process until smooth about 30 seconds. Line a fine wire-mesh strainer with a double layer of cheesecloth. Pour mixture through strainer into a medium bowl, discard solids. Season dressing with salt to taste.

3. Combine onion, ¼ teaspoon salt, and remaining 2 tablespoons vinegar in a large bowl; toss to coat. Add bell peppers, reserved cucumber slices, remaining chopped tomatoes, and remaining 1 teaspoon salt; toss to combine. Stir in tomato-cucumber dressing. Let stand for 20 minutes,



stirring occasionally. Drizzle with oil, and season with salt to taste. Garnish with basil. Serve salad using a slotted spoon.