

Our State eats

Published in the August 2020 issue of Our State

Peach & Cucumber Gazpacho

Yield: 6 servings.

- 6 ripe peaches (about 2½ pounds), peeled, halved, pitted, and cut into small chunks
- 2 medium cucumbers, peeled, seeded, and cut into small chunks
- 1 yellow bell pepper, diced
- 2 tablespoons red onion, diced
- 1 small garlic clove, minced
- 1 cup water
- 3 tablespoons rice vinegar
- 4 tablespoons extra-virgin olive oil, plus more for drizzling
- ½ teaspoon coarse salt, plus more to taste
- ¼ teaspoon freshly ground black pepper, plus more to taste
- 4 tablespoons coarsely chopped flat-leaf parsley or cilantro
- 1 small jalapeño pepper, cored, seeded, and finely diced

In a large mixing bowl, combine peaches, cucumbers, bell pepper, onion, and garlic, and toss.

In a separate mixing bowl, whisk together water, vinegar, olive oil, ½ teaspoon salt, and ¼ teaspoon pepper.

Pour dressing over peach mixture and toss. Gazpacho will be chunky; add more water to achieve desired consistency. Stir in herbs. Add more vinegar, salt, and pepper to taste.

Refrigerate for 2 hours before serving, chilled, in soup cups or bowls. Drizzle each serving with olive oil and garnish with jalapeño pepper.



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