Colorado Heirloom Tomato Gazpacho
Chef Aran Essig, University of Northern Colorado, Greeley, CO

Yield 4 gallon

5 Lb  Heirloom Red Tomato  Concasse
5 Lb  Heirloom Yellow Tomato  Concasse
2.5 LB Cucumber  Peeled and Seeded
2 oz  Garlic  Chopped
1.5 Lb  Green Pepper  Small Dice
2 Lb  Red Pepper  Small Dice
1 LB  White Bread  Crust Cut Off, cubed

12 oz  Red Wine Vinegar
20 oz  Olive Oil
Salt
White Pepper

1. Combine the Concasse tomatoes, cucumbers, garlic, green pepper and red pepper.
2. Divide mixture into two parts. Add the cubed bread to one half and chill both mixtures over
   night.
3. Puree the mixture with the bread and add the vinegar. With blender on high slowly pour in the
   oil and season with salt and pepper.
4. Season unpureed mixture. And chill thoroughly
5. Ladle puree into bowl and garnish with unpureed mixture.
6. Garnish with croutons