

## Tried and True Recipes from Untiedt's Roadside Stands

Over 25 locations. Most locations open 7 days a week, 10am – 6:30pm Mid-June – Labor Day

### Tomato and Tomatillo Gazpacho

½ lb	-Fresh Tomatillos, husked, rinsed, and quartered
1 ½ lbs	-Tomatoes, chopped, divided
½ cup	-Onion, chopped, divided
1	-Fresh Serrano Chile, coarsely chopped, including seeds
1	-Garlic clove, quartered
2 tbsp	-Red-wine vinegar
2 tbsp	-Olive oil
½ cup	-Cilantro, chopped

#### Directions:

Puree tomatillos, half of tomatoes, and half of onion with chile, garlic, vinegar, and 1 ¼ tsp salt in a blender until smooth. Force through a medium-mesh sieve into a bowl, discarding solids. Stir in remaining tomatoes and onion, water, oil, and cilantro. Chill until cold, at least 1 hour and up to 4 hours.

#### Wine Pairing:

Pinot Gris Wines from Oregon

These medium bodied white wines are rich and fruity, allowing them to work well with this recipe.



**Untiedt's Vegetable Farm, Inc.**

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