

## **Veggies & Herbs from Lark Gardens**

**With, Chef John Nelson of the Blue Olive at Brasada Ranch.**

### **Gazpacho:**

1 cup tomato juice

10 very ripe plum tomatoes, coarsely chopped

1 1/2 medium English cucumbers, peeled and roughly chopped, plus 1/2 cucumber finely diced for garnish

3 cloves garlic, roughly chopped

2 ribs of celery chopped

2 1/4 teaspoons kosher salt

2 teaspoons Spanish smoked paprika

1/4 cup plus 1 teaspoon sherry or red wine vinegar

1 cup extra virgin olive oil

1/2 red bell pepper, finely diced

1/2 small red onion, finely diced

1/8 teaspoon freshly ground black pepper

2 tbs fresh basil

2 tbs fresh mint

2 tbs fresh flat leaf parsley

Very Simply Puree all adding tomato juice as needed to

the consistency you desire

### **Tempura Batter:**

1 1/2 cups cake flour

1/2 cup cornstarch

2 tbs soy sauce

1 teaspoon salt

1/4 teaspoon ground white pepper

1 3/4 cups ice cold soda water

Sift dry ingredients thoroughly then whisk in liquid ingredients

leaving the batter quite lumpy

Dredge vegetables or meat first in flour then dip in batter

just enough that you can still see vegetable or meat through batter

Fry in oil 350 to 375 until slight color

**Stuffed baby squash mixture:**

1/4 lb prosciutto

1/4 red onion chopped

1 red bell pepper

2 large garlic cloves

1/2 bunch of flat leaf parsley

1 1/4 cups of olive oil

1/2 cup sherry

Salt and pepper to taste

Blend ingredients chunky, add olive oil