

Terrie Irish's Gazpacho and Tzatziki

Each week Terrie Irish creates market-fresh recipes using a variety of items found at the Carnation Farmers Market. They are a wonderful combination of all the produce and products our vendors bring each week and are easily replicated. At the next market be sure to chat with Terrie and ask her about the ingredients and process.

This week we spiced things up with market fresh Gazpacho and cooled your taste-buds down with Tzatziki.

Gazpacho with Hayton Farms Raspberries

You will need: 3lbs Kittitas ripe tomatoes, 2-3 small VanVuren onions with scallions (green stems), 2-3 Bautista green peppers, 3-5 Oxbow cucumbers, 1-2 cartons of Hayton raspberries, 1tsp. chopped fresh Oxbow basil, 2tbs olive oil, dash of tabasco sauce, 1 clove of garlic, cumin, 1/4cup chopped parsley, cilantro, 2 Tonnemaker jalapeños, salt and pepper, 4cups chilled tomato juice

Chop/dice onions, scallions, peppers, cucumbers, basil, garlic, parsley, cilantro, and jalapeños and set aside in a deep bowl. Boil water in a pot on the stove to skin the tomatoes. Place the whole tomatoes into the water for only a minute then remove and place into a bowl to capture the juice that runs off while you peel the skin off the tomatoes (saving the juice is VERY important). Once you that skinned the tomatoes, dice them and add them into the deep bowl with all other ingredients. Mix the ingredients and add in raspberries, olive oil, tabasco sauce, cumin, a pinch of salt and pepper, and the tomato juice/run-off (about 4 cups total). Mix well, get the ingredients/spiciness to your liking, chill and serve with Preston Hill Ciabatta bread on the side.

Tzatziki

Peel 1-3 Oxbow cucumbers, cut them in half, and then de-seed. Using a cheese grater, grate the cucumber. Toss the cucumber with a tsp. of salt and place on paper towel lined sieve and let the water drain out. Chop up 4 cloves of garlic while waiting for the cucumbers to drain. In a bowl place whole milk plain yogurt, drained cucumber, garlic, and salt and pepper to taste. Serve on Preston Hill Ciabatta bread, enjoy!