

# Summer Garden Gazpacho with Crab

2 garlic cloves, peeled  
3 garden tomatoes, rough chopped  
2 cucumbers, 1 peeled & rough chopped and 1 peeled, seeded & diced  
1 yellow or orange bell pepper, 1/2 seeded & diced  
2 serrano peppers, both seeded and 1 diced  
1/2 sweet Vidalia onion, finely diced  
3 T extra virgin olive oil  
2 tsp balsamic vinegar  
juice of 1/2 of lemon  
1/2 tsp ground cumin  
sea salt & fresh cracked pepper, to taste

## Crab Garnish

8 oz lump crab  
1 lemon, juiced  
2 T parsley, finely chopped  
salt & pepper, to taste

In food processor, pulse garlic until minced. Add fresh tomatoes and pulse in food processor until pureed. Add the rough chopped cucumber, 1/2 of bell pepper and 1 serrano pepper to food processor and pulse until pureed. Transfer puree to a large bowl. Add remaining diced cucumber, diced bell pepper, diced serrano pepper and diced onion and fold into puree. Stir in extra virgin olive oil, balsamic vinegar, lemon juice and mix. Season gazpacho with cumin, salt and pepper to taste. Chill before serving.

In small bowl, combine lump crab, lemon juice, chopped parsley and season with salt and pepper. Mix together and garnish gazpacho with crab mixture to serve.

*Recipe by Garden Chef Megan McCarthy*



ATLANTA BOTANICAL GARDEN