

CHILLED BRANDYWINE HEIRLOOM TOMATO AND CILANTRO COOLER

Ingredients

4 cups, seeded, diced, overripe Brandywine tomatoes
2 cups, seeded, peeled, diced cucumber
6 large shallots, minced
1 teaspoon minced garlic
2 serrano peppers, seeded and minced
2 teaspoons extra virgin olive oil
1/4 cup minced scallions
3 cups V-8 juice
1/8 cup aged sherry wine vinegar (if necessary to adjust seasoning)
10 drops of Tabasco sauce
Juice of 2 limes
2 teaspoons finely chopped cilantro
1 1/2 cups uniformly diced yellow bell peppers
kosher salt and white pepper to taste

Directions

In a blender combine the tomato, cucumber, shallots, garlic, serrano peppers, olive oil, scallions, V-8 juice, sherry vinegar, Tabasco, and lime juice. Puree for 30 seconds or long enough to achieve a slightly thickened juice.

Fold in the cilantro, bell peppers and season with salt and pepper. Refrigerate overnight and serve.

From Brian Aspell, executive chef of the Mountain View Grand in Whitefield, N.H.