



CAMP
SOUTHERN
GROUND

SUMMER SWEET CORN GAZPACHO

INGREDIENTS

- 4 ears sweet corn
- 1 small cucumber, peeled and deseeded
- 1 yellow bell pepper
- 1 cup yellow cherry tomatoes, or 1 large tomato
- 1 small shallot
- 2 cloves garlic
- 1 small jalapeno, optional
- 1/3 cup extra virgin olive oil
- 2 tablespoons lemon juice
- 2 tablespoons sherry vinegar
- 2 teaspoons kosher salt



INSTRUCTIONS

1. This corn gazpacho really has only two steps! Prep the veggies and blend!
2. Slice corn off cob. Use the back of your knife to scrape any remaining pulp into bowl. This helps add an even more creamy texture to the gazpacho. If desired, reserve about 1 cup of kernels for garnish.
3. Peel and de-seed the cucumber (this keeps the gazpacho from turning green).
4. Peel the shallot and garlic, then de-seed both the yellow pepper and jalapeno.
5. In a blender, combine corn, cucumber, yellow bell pepper, tomatoes, shallot, garlic, jalapeno, olive oil, lemon juice, sherry vinegar, and salt. Blend until completely smooth.
6. If the gazpacho is too thick, blend in a little extra olive oil or a couple tablespoons water until your desired consistency is reached.
7. Adjust the seasonings to taste.
8. To let the flavors develop more, chill in the fridge for at least two hours before serving.
9. Garnish with reserve corn kernels, sliced cherry tomatoes, fresh basil, and a drizzle of pesto oil and flaky sea salt. Enjoy!