

## **Ponte Cherry Gazpacho**

*Courtesy of Ponte Restaurante*

### *Ingredients:*

1 pound ripe tomatoes, seeded, diced, and drained (or 2 cups canned seeded tomatoes)  
1 pound pitted cherries (about a pint)  
1 small red onion  
1/2 teaspoon chipotle pepper in adobo  
1/2 cup extra-virgin olive oil  
1 cup vegetable stock or water  
1 teaspoon sea salt  
1 clove garlic  
1 teaspoon cilantro or parsley  
the juice of 1 lime and the zest of 1/2 lime  
1 tablespoon white wine vinegar  
3 tablespoons blanched almonds  
2 tablespoons mint leaves  
2 sliced pitted cherries and mint leaves for garnish

### *Instructions:*

Place all ingredients (except the cherries and mint for garnish) in a blender. Blend well.

Chill in the refrigerator for several hours.

Serve in your favorite bowl or glass, topped with cherry slices and mint.

Serves 6 as a first course.