

## Heirloom Tomato Gazpacho

Gazpacho is a great dish for summer. The mix of fresh vegetables and the added spice of the chili powder and garlic create a nice chilled sensation."

### Ingredients

3 cups chopped Heirloom tomato (about 1 pound)  
2 1/4 cups chopped peeled cucumber (about 1/2 pound)  
1 cup chopped red bell pepper  
1 cup chopped green bell pepper  
1/2 cup chopped celery  
1/2 cup chopped green onions  
2 teaspoons chili powder  
1 garlic clove, minced  
3 cups tomato juice  
Lime wedges (optional)

Combine first 8 ingredients in a large bowl; toss well. Place half of tomato mixture in a food processor; process until smooth. Pour pureed tomato mixture into a large bowl. Repeat procedure with remaining tomato mixture. Add juice to pureed tomato mixture; stir to combine. Cover and chill. Garnish with lime wedges, if desired.

Note: Gazpacho can be made up to 3 days ahead. Refrigerate in an airtight container. Stir well before serving.

## Grilled Corn & Lime Butter

### Ingredients

1 1/2 tablespoons butter, melted  
1/4 teaspoon grated lime rind  
1 1/2 tablespoons fresh lime juice  
1/4 teaspoon salt  
1/4 teaspoon ground red pepper  
8 ears shucked corn  
Cooking spray

### Preparation

Prepare grill or broiler.

Combine butter, rind, juice, salt, and pepper in a small bowl.

Place corn on grill rack or broiler pan coated with cooking spray. Cook 10 minutes, turning frequently. Remove from heat; brush corn with butter mixture.