**Gazpacho**

2 Medium Tomatoes

1 Medium Cucumber

½ Bell Pepper

1 Clove Garlic

1 Tablespoon Minced Onion

1 Tablespoon Olive Oil

¼ Teaspoon Cumin

¼ Teaspoon Coriander

Salt

Cilantro to Garnish

Roughly chop tomatoes and cucumbers, season with salt and rest for 10 minutes, add all ingredients except oil and cilantro to blender and puree, slowly add oil, taste, adjust seasoning, serve chilled with cilantro

**Hummus**

2 Cups Cooked Garbanzo Beans (Chickpeas)

2/3 Cup Tahini  
½ Cup Water  
1/3 Cup Lemon Juice

2 Tablespoons Olive Oil

2 Cloves Garlic  
2 Teaspoons Salt  
1 Teaspoon Cumin

Paprika to garnish

Blend minced garlic and lemon juice together in blender or with an immersion blender in a small pitcher, remove from blender/pitcher and set aside, add garbanzo’s to pitcher and season with salt and cumin, add 1⁄4 cup water and process til smooth, add lemon/garlic to the pitcher and incorporate to the mix, pour in tahini in two parts and emulsify, then add olive oil in two parts and stop when fully incorporated and entire mix is shiny, taste, adjust, serve

**Gooseberry Jam**

1 Cup Gooseberries  
¼ Medium Red Onion

2 Cloves Garlic  
2 Sprigs Thyme  
1 Teaspoon Paprika

Vinegar  
Oil  
Salt  
Pepper

Toss chopped tomatoes in oil, salt, thyme, and paprika, cook in pan til softened and slightly colored, remove and set aside, cook minced red onions in pan with oil, season and sweat, add vinegar and reduce, once red onions are translucent, stir in minced garlic, cook 2 minutes, add gooseberries over bed of shallots and garlic and cook down without stirring for 5 minutes, stir occasionally while simmering and let tomatoes breakdown with heat, do not crush, taste and adjust for salt