

## Cal-a-Vie: Bloody Mary Gazpacho

From above, Cal-A-Vie resembles a quaint Provençal village, as a cluster of peach stucco buildings tucked into a hillside amid birch trees. The 32 guest rooms are spread among Mediterranean-style cottages gathered around a central pool area. Across a bridge are tennis courts, a larger pool and the gym pavilion. Part of the property's charm is its intimate size, which imparts a real sense of privacy and seclusion.

### RECIPE: SERVES 6

Our Bloody Mary Gazpacho is the perfect soup to serve on a hot, summer day or after working up a sweat in the gym. The addition of lime salt gives it a sweet, zesty twist. It's best to use a quality zester. If you don't have a spice grinder, use a mortar and pestle to infuse the sea salt with the lime. Try topping it with our optional Cipollini Cucumber Salsa garnish.

2 pounds heirloom tomatoes, blanched, peeled and chopped  
1 large cucumber, peeled and chopped  
1 green bell pepper, seeded and chopped  
3 garlic cloves  
1 tablespoon sherry vinegar  
1 tablespoon Worcestershire sauce  
1 teaspoon sea salt  
1 teaspoon celery seed  
1 teaspoon Tabasco®  
⅓ cup extra-virgin olive oil  
sea salt to taste



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In a high-speed blender, combine all of the ingredients except the olive oil and puree until completely smooth. While the blender is on, slowly add the olive oil until completely incorporated. Add salt to taste.

Chill in the refrigerator until ready to serve.

### **Lime Salt:**

3 limes, zested

2 teaspoons sea salt

In a spice grinder, combine the lime zest and salt and puree until fully incorporated. Set aside.

### **Optional Garnish - Cipollini Cucumber**

#### **Salsa:**

1 pint baby heirloom tomatoes, halved

1 cucumber, seeded, quartered and cut into diamonds

1 green bell pepper, seeded and diced  
cipollini onion leaves

¼ cup chopped celery hearts

1 tablespoon extra-virgin olive oil

lime salt to taste

In a medium bowl, combine all of the ingredients and toss. Chill in the refrigerator.

When ready to serve, ladle into serving bowls and top with a scoop of the garnish.

**Tip:** Cipollini onions were once hard to find in grocery stores, but now many produce sections carry this small, chunky round delight. They are delicious roasted whole or sautéed and will literally melt in your mouth.