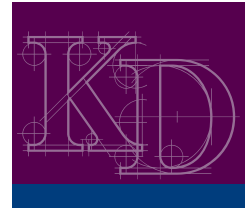
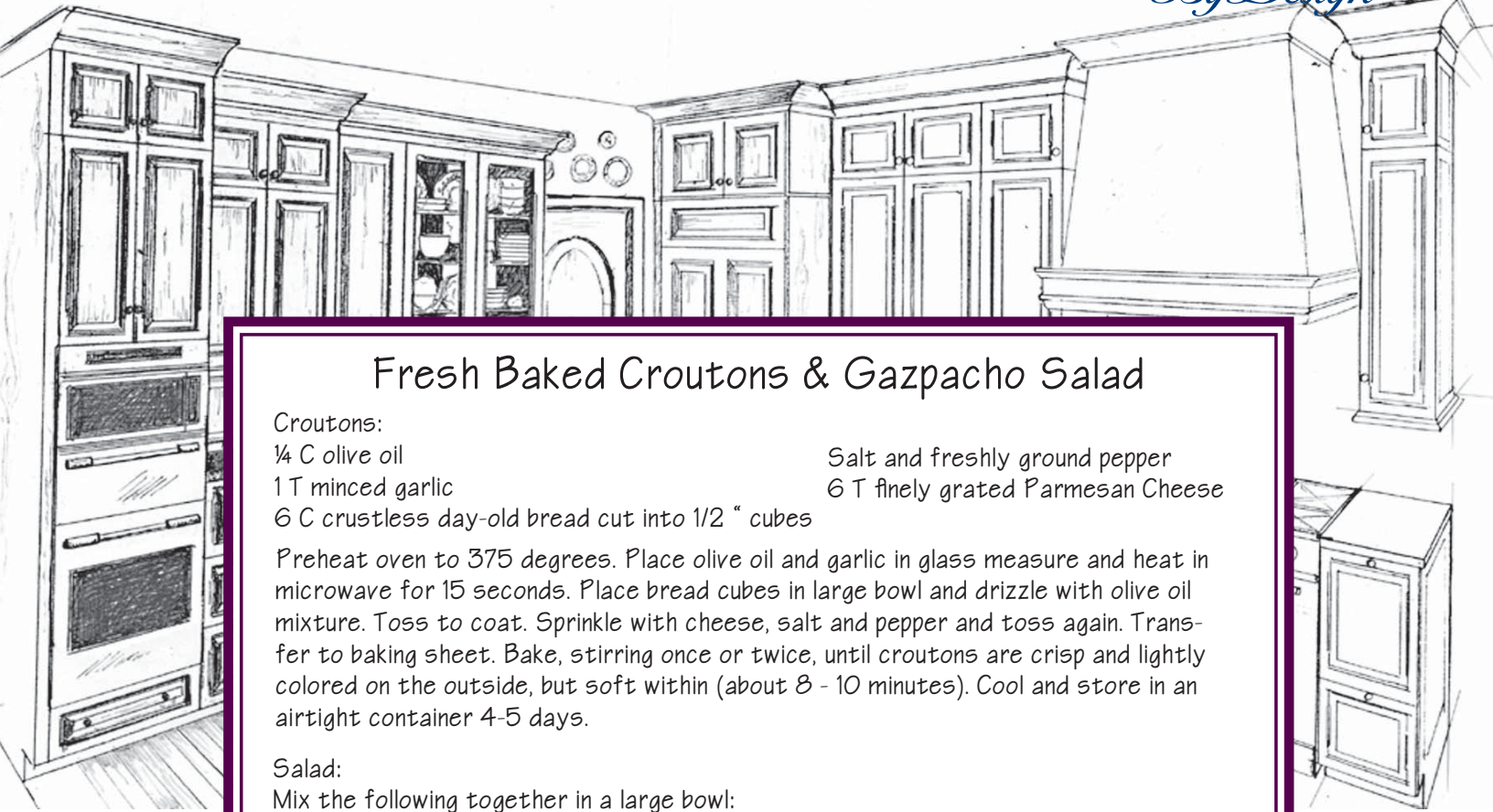


Professional Designers, Avid Cooks

... a winning combination!



JAN PARKER'S KITCHENS *By Design* .LLC.



Fresh Baked Croutons & Gazpacho Salad

Croutons:

¼ C olive oil

1 T minced garlic

6 C crustless day-old bread cut into 1/2 " cubes

Salt and freshly ground pepper

6 T finely grated Parmesan Cheese

Preheat oven to 375 degrees. Place olive oil and garlic in glass measure and heat in microwave for 15 seconds. Place bread cubes in large bowl and drizzle with olive oil mixture. Toss to coat. Sprinkle with cheese, salt and pepper and toss again. Transfer to baking sheet. Bake, stirring once or twice, until croutons are crisp and lightly colored on the outside, but soft within (about 8 - 10 minutes). Cool and store in an airtight container 4-5 days.

Salad:

Mix the following together in a large bowl:

2 lbs ripe tomatoes, peeled, seeded & diced

2 cucumbers, peeled, split lengthwise and sliced ½" thick

1 yellow bell pepper, chopped

2 C chopped Romaine lettuce

¼ C minced onion

2 T chopped fresh basil leaves

2 T chopped fresh Italian Parsley leaves

1 tsp kosher salt

several grinds black pepper

Dressing:

Mix the following together:

½ C extra-virgin olive oil

2 tsp minced garlic

2 T white vinegar

Sprinkle of tarragon, basil, salt and pepper

Juice of ½ lemon

Add dressing to salad and toss. Add croutons and toss. Top each serving with shredded Parmesan Cheese. Yield: 6 - 8 servings.