



Natalie Blake's 100 Cups a Day

Natalie Blake, an amazing ceramist, founded 100 Cups A Day to bring attention to the need of providing clean water for all. Clean water and food are basic human rights. We, at MARY's secret ingredients are so very happy and grateful to partner with Natalie, bringing attention to both of these initiatives, when you add in our contributions to Feed The Children.



Ingredients

Serves 4

- ◆ 2 pounds of mixed yellow and red Campari tomatoes
- ◆ 1 small garlic clove, crushed
- ◆ ¼ cup extra-virgin olive oil
- ◆ ⅔ of a jalapeño, minced, with seeds
- ◆ Kosher salt
- ◆ Fresh ground pepper
- ◆ 1 avocado, diced

Instructions

1. In a food processor, puree the tomatoes, crushed garlic and jalapeño. With the machine on, gradually add the olive oil until incorporated. Transfer to a bowl and season with salt and pepper. Refrigerate until chilled, about 30 minutes.
2. Ladle the gazpacho into bowls, top with diced avocado, and serve with LOVE!

*The gazpacho can be made ahead and refrigerated overnight.

Notes
