

Gazpacho

Ingredients

- About 2 pounds ripe red tomatoes, cored and roughly cut into chunks
- 1 Italian frying (cubanelle) pepper or another long, light green pepper, such as Anaheim, cored, seeded and roughly cut into chunks
- 1 cucumber, about 8 inches long, peeled and roughly cut into chunks
- 1 small mild onion (white or red), peeled and roughly cut into chunks
- 1 clove garlic
- 2 tsp sherry vinegar, more to taste
- Salt
- ½ cup extra-virgin olive oil, more to taste, plus more for drizzling



Preparation

1. Combine tomatoes, pepper, cucumber, onion and garlic in a blender or, if using a hand blender, in a deep bowl (If necessary, work in batches)
2. Blend at high speed until very smooth, at least 2 minutes, pausing occasionally to scrape down the sides with a rubber spatula
3. With the motor running, add the vinegar and 2 teaspoons salt
4. Slowly drizzle in the olive oil
5. The mixture will turn bright orange or dark pink and become smooth and emulsified, like a salad dressing
6. If it still seems watery, drizzle in more olive oil until texture is creamy
7. Transfer to a large pitcher (preferably glass) and chill until very cold, at least 6 hours or overnight
8. Before serving, adjust the seasonings with salt and vinegar
9. If soup is very thick, stir in a few tablespoons ice water
10. Serve in glasses, over ice if desired, or in a bowl
11. A few drops of olive oil on top are a nice touch