

Gazpacho

Serves Eight



Soup Ingredients

2 pounds really ripe red tomatoes, cut into chunks
1 Anaheim chili, seeded and cut into chunks
1 English cucumber, peeled and roughly cut into chunks
1 small mild red onion, peeled and cut into chunks
1 clove garlic
1 teaspoon kosher salt
¼ teaspoon freshly ground black pepper
2 teaspoons good quality sherry vinegar
½ cup good quality extra virgin olive oil

Petite dice cucumbers and peppers plus a drizzle of olive oil for garnish

Steps

1. Add the tomatoes, cucumber, pepper, onion, and garlic to a blender and blend until super smooth. Add the salt, pepper and vinegar. Blend again.
2. With the blender going, slowly add the olive oil. Make sure you stop the machine to scrape down the sides of the blender in between. Check the consistency. If it's too watery, add a little more olive oil. The color should start to turn red-orange. Taste for seasoning adjusting it to your liking.
2. Strain mixture using a sieve set over a large bowl. Discard the solids in the sieve. Move mixture to the refrigerator chilling several hours before serving. If the soup is too thick, add a few tablespoons of ice-cold water. Stir before serving cold and top with some petite-dice veggies and a drizzle of olive oil.