



## AUTHENTIC GAZPACHO

author: ALI ⌚ prep time: 15 MINUTES

⌚ cook time: 0 MINS ⌚ total time: 15 MINUTES

🍴 yield: 4 -6 SERVINGS 1X

### DESCRIPTION

My favorite recipe for how to make authentic, fresh, delicious Spanish gazpacho.

### INGREDIENTS

- 2 pounds ripe Roma tomatoes, halved and cored\*
- 1 small (1/2 lb) cucumber, peeled and seeded\*
- 1 medium green bell pepper, cored
- 1/2 small red onion, peeled
- 2 small garlic cloves (or-1 large clove), peeled
- 7 tablespoons olive oil
- 2 tablespoons sherry vinegar or red wine vinegar
- 1 teaspoon fine sea salt
- 1/2 teaspoon freshly-cracked black pepper
- 1/2 teaspoon ground cumin
- 1 thick slice of white bread, soaked, crusts removed\*
- optional garnishes: homemade croutons, chopped fresh herbs, a drizzle of olive oil, or any leftover chopped gazpacho ingredients

### INSTRUCTIONS

- 1 **Purée.** Combine all ingredients together in a blender or food processor. Puree for 1 minute, or until the soup reaches your desired consistency.
- 2 **Season.** Taste and season with extra salt, pepper and/or cumin if needed.
- 3 **Chill.** Refrigerate in a sealed container for 3 to 4 hours, or until completely chilled.
- 4 **Serve.** Serve cold; topped with your desired garnishes.