

Gazpacho Andaluz

Classic Gazpacho from Andalucía

Gazpacho

Ingredients:

3 (1-inch-thick) slices French bread
4-5 medium tomatoes, peeled, seeded and cut in pieces
1 medium cucumber, peeled, seeded and cut in pieces
1 medium red or green bell pepper, cut in pieces
2 garlic cloves, chopped
1/3 cup olive oil
2 tablespoons white wine vinegar
1 teaspoon salt
1/2 teaspoon cumin

Garnishes:

Diced cucumber
Diced green bell pepper
Diced tomato
Chopped onion
Chopped hard-cooked egg

Directions:

1. Soak bread in 1 cup water for about 30 minutes.
2. Meanwhile, in food processor or blender, process tomatoes, cucumber, bell pepper and garlic until no large pieces remain.
3. Squeeze bread dry; crumble.
Mix bread with oil, vinegar, salt and cumin.
Add to vegetable mixture; blend.
If gazpacho is too thick, add a little water.
Taste for seasoning; if desired, add more salt and cumin.
4. Force gazpacho through strainer or food mill.
Refrigerate 2 to 4 hours or until very well chilled before serving.
5. Serve in glasses as a beverage or in bowls as a soup with desired garnishes.

4 servings