



GAZPACHO

SNACKING AROUND THE WORLD--SPAIN

INGREDIENTS

4 large ripe red tomatoes cut into chunks

1 Italian frying (cubanelle) pepper (or any bell pepper), seeded and cut into chunks

1 cucumber, about 8 inches long, peeled and roughly cut into chunks

1 small mild onion peeled and roughly cut into chunks

1 1/2 cloves of garlic

2 1/2 teaspoons sherry vinegar, or more to taste

Salt

1/2 cup extra-virgin olive oil, more to taste, plus more for drizzling

STEPS

Step 1 Combine tomatoes, pepper, cucumber, onion and garlic into a food processor or blender. Blend at high speed until smooth, about 2 minutes.

Step 2 Add vinegar and 2 teaspoons of salt to the mix. Then, add olive oil one tablespoon at a time, mixing with food processor in between. Continue mixing until the gazpacho turns a bright orange or dark pink and becomes very smooth. If it still seems watery, drizzle in more olive oil until texture is creamy.



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Step 3 Pass gazpacho through a strainer. You can use a wooden spoon to help push all the liquid through the strainer. Pour mixture into a large pitcher and chill until very cold, overnight is best.

Step 4 Before serving, add salt and vinegar to taste. Serve in glasses, over ice if you want it colder! Garnish with green onions or chives and olive oil.