

## **Red Gazpacho – Gazpacho Rojo**

Region: Andalusia

(Serves 6 - 8)

**Time:** 20 minutes plus time to chill (several hours or overnight)

### **Ingredients:**

2	28 oz/796 ml cans	Tomatoes, best quality, crushed by hand (see note below)
1	Each	Red bell pepper, stemmed, seeded and roughly chopped
2	Each	Kirby or field cucumbers, peeled and roughly chopped
1 ¼	Cups	White bread crumbs, dry (4 bread slices with crusts removed)
4	Cups	Cold water
1	Large	Garlic clove (or 2 small ones)
¼	Cup	Sherry vinegar or good red wine vinegar
½	Cup	Olive oil, extra virgin
		Salt and pepper to taste

### **Instructions:**

1. Place all ingredients except the olive oil in a large bowl and stir to mix well.
2. Ladle the mixed ingredients into your food processor until about ¾ full and process until smooth adding a proportional amount of the olive oil slowly with the machine running. Repeat until all ingredients have been smoothly pureed.
3. Season with salt and pepper and refrigerate until ready to serve; the flavour will improve over a few hours or overnight for best results. Before serving, check the seasoning again.
4. If you want an extremely smooth gazpacho, strain the soup through a chinoise strainer before serving. This will catch any seeds and skins that were not processed smoothly.

**Note:** You can use fresh tomatoes for this instead of canned if you have access to high quality tomatoes. Use 3 lbs of fresh tomatoes instead of the 2 cans indicated above. Be sure to deseed and skin the tomatoes or use your chinoise strainer for a beautifully smooth soup.

Source: Adopted from **How to Cook Everything**; by Mark Bittman