

Summertime Gazpacho

Adapted from New York Times Cooking



Image source: jessicaseinfeld.com

Ingredients

About 2 pounds ripe red tomatoes, cored and roughly cut into chunks

- 1 pepper: green bell pepper, Italian frying (cubanelle) pepper, or another long, light green pepper, such as Anaheim, cored, seeded and roughly cut into chunks
- 1 cucumber, about 8 inches long, peeled and roughly cut into chunks
- 1 small onion (white or red), peeled and roughly cut into chunks
- 1 clove garlic
- 2 teaspoons sherry or apple cider vinegar, more to taste
- 2 teaspoons salt, more to taste
- ½ cup extra-virgin olive oil, more to taste, plus more for drizzling

Directions

1. Combine tomatoes, pepper, cucumber, onion and garlic in a blender or, if using a hand blender, in a deep bowl (If necessary, work in batches.) Blend at high speed until very smooth, at least 2 minutes, pausing occasionally to scrape down the sides of the blender with a rubber spatula.
2. With the motor running, add the vinegar and 2 teaspoons salt. Slowly drizzle in the olive oil. The mixture will turn bright orange or dark pink and become smooth and emulsified, like a salad dressing. If it still seems watery, drizzle in more olive oil until texture is creamy.
3. If you prefer a chunky/thicker soup, skip to step 4. If you prefer a thinner, more drinkable texture, strain the mixture through a strainer or a food mill, pushing all the liquid through with a spatula or the back of a ladle. Discard the solids.
4. Transfer to a large pitcher or bowl (preferably glass) and chill until very cold, at least 6 hours or overnight.
5. Adjust the seasonings with salt and vinegar. If soup is too thick for your liking, stir in a few tablespoons cold water.
6. Enjoy! Store in the fridge for 3 or 4 days.