

Gazpacho

Serves 6

2 lbs ripe heirloom tomatoes
2 red bell peppers, 1 for roasting the other stemmed, seeded, and finely chopped
1 jalapeno, seeded and minced
3 garlic cloves, finely chopped
2 cups day-old bread, cut into 1/2-inch cubes
1/2 large cucumber, peeled, seeded and finely chopped
1/4 cup extra virgin olive oil
2 tablespoons sherry vinegar
Salt, to taste
Freshly ground black pepper, to taste
3 tablespoons fresh basil, chiffonade

Preheat the oven to 350 degrees. Line a baking sheet with foil. Place the tomatoes on the baking sheet and roast for 30 minutes. Remove from the oven and let cool.

Meanwhile, roast one of the red bell peppers over a gas burner or under a broiler until the outside skin is charred and blackened. Place the roasted bell pepper in a small bowl and cover the bowl with plastic wrap. Let sit for 10 minutes then rub the skin off the pepper with your fingers. Remove the stem and seeds from the pepper and cut it into thin strips.

Remove the skin from the tomatoes (you should be able to do this with your fingers) and discard. Use a paring knife to core the tomatoes. Working over a large bowl in order to catch the juices, break the tomatoes into large pieces.

Combine the tomato pieces, the roasted bell pepper strips, the jalapeno, the garlic, and 2 cups of cubed bread in a food processor. Process until smooth and transfer to a large bowl. Stir in the cucumber and chopped bell pepper. Stir in the extra virgin olive oil, the sherry vinegar, salt, and pepper. Refrigerate the soup until cold, but preferably for at least three hours to allow the flavors to marinate. Garnish the gazpacho with the basil and serve.

This recipe came from Minced blog at www.mincedblog.com.