

GAZPACHO

- 1 small Bermuda or other sweet onion,
cut into chunks
- 2 firm small cucumbers, peeled and
cut into chunks
- 2 small green bell peppers, cored, seeded, *or Red*
deribbed and cut into chunks
- 6 medium-large ripe tomatoes, cored,
peeled and cut into eighths
- 5 large cloves garlic, smashed
and peeled
- 1 cup tomato juice, or as needed
- 1/2 cup olive oil
- 1/4 teaspoon pure chili powder or *Tabasco*,
1 small fresh chili pepper, halved
- 1 tablespoon kosher salt, or to taste

Finely chop the onion in a food processor, stopping occasionally to scrape down the sides of the bowl. Scrape into a large metal bowl. Repeat the process with the cucumbers, then with the green peppers, adding each to the onions. Process 5 of the tomatoes until finely chopped but not puréed. Add to the other chopped vegetables.

Process the remaining tomato with the garlic, tomato juice, oil and chili powder until a smooth liquid has formed. Combine with the chopped vegetables. Cover and refrigerate until chilled.

Before serving, add the salt. If the soup is too thick, add more tomato juice (or a combination of tomato juice and beef broth).

Makes about 6 cups; serves 4 as a first course

- 1 tablespoon kosher salt
- 2 teaspoons freshly ground black pepper
- 2 teaspoons fennel seeds, chopped roughly with a heavy knife
- 1 teaspoon minced rosemary leaves
- 1 teaspoon minced thyme leaves
- 3 garlic cloves, smashed and minced