

Gazpacho

There are many types of gazpacho; every Spanish grandmother has her own version. This is my favorite recipe for the “classic” red gazpacho that most Americans know. I learned it in Spain in the early 70’s. Fast and easy, it can be served in place of a salad.

In Spain this type of gazpacho is often consumed almost immediately after making it. I have found that many Americans prefer it a few hours later, or the next day. It will last a good week under refrigeration.

For serving cold faster, chill the tomato juice ahead of time.

1 medium	onion, peeled and chopped
1 each	green bell pepper, seeded and chopped
1 large	tomato, cut into chunks
1 can (46 oz)	tomato juice
1/2 cup	fresh parsley, chopped
3 Tbs	garlic, minced
2 Tbs	honey
2 Tbs	red wine vinegar
2 Tbs	fresh lemon juice
2 Tbs	extra-virgin olive oil
1/2 Tbs	black pepper
2 tsp	salt
1 tsp	tarragon
1 tsp	basil
2 pinches	cumin
2 pinches	cayenne pepper
2 each	scallions, thinly sliced
1 medium	cucumber peeled, cut into quarters the long ways and then into 1/4” slices

Procedure

- Put the chunked onion, pepper and tomato into a food processor and chop until just turning liquid. Transfer to a bowl.
- Add all other ingredients, EXCEPT the scallions and cucumber and stir well.
- Add the scallions and cucumber and stir. Chill and serve.

Servings: 9

Yield: 2 1/4 quarts