

# Gazpacho

*Serves 8 (or more):*

## Ingredients

1 hothouse or english cucumber  
2 to 3 bell peppers, assorted colors  
1 small red onion  
2 to 3 garlic cloves, peeled  
3 pounds tomatoes, beefsteak & plum  
1/2 cup fresh herbs, such as basil, parsley, cilantro, oregano  
14 ounces canned whole tomatoes  
1/4 cup sherry wine vinegar  
1/2 cup extra virgin olive oil  
1 teaspoon hot sauce  
3/4 teaspoon celery seed  
kosher salt and freshly ground black pepper  
1 small bread (preferably day old)  
1/2 to 3/4 cup water  
1 kirby cucumber  
3 scallions  
herb leaves

## Preparation

Peel, seed and coarsely chop a hothouse cucumber.

Seed and chop bell peppers, red onion, and garlic cloves.

Puree the vegetables in the food processor and place in a large bowl.

Roughly chop and puree beefsteak and plum tomatoes in processor.

Coarsely chop a mix of fresh herbs and process with tomatoes; add to bowl with other vegetables.

In processor bowl, purée canned whole tomatoes.

Add sherry vinegar, olive oil, hot sauce, celery seed, kosher salt and freshly ground black pepper.

Remove crust from a small bread, preferably day old, and break the flesh into large chunks.

Add to canned tomatoes and process.

Pour into large bowl with other vegetables.

Stir together batches in the bowl; add 1/2 cup or more water to thin soup to desired consistency.

Be sure to taste and adjust seasoning--remember flavors of soup will intensify as it chills.  
For garnish, finely dice kirby cucumber, scallions and chop parsley and cilantro leaves.

Allow gazpacho to sit and refrigerate for at least a few hours so that the flavors can meld and develop.  
Ladle into bowls, garnish with cukes, scallions and herbs, and serve.

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