



# Gazpacho

*makes about 6 cups*

- 1 slice stale bread, crusts removed
- 2 pounds ripe tomatoes, cored
- 1/2 long green frying pepper, stemmed and seeded
- 2 small cucumbers, peeled
- 1 large shallot, peeled
- 1 large garlic clove, peeled
- 1/2 cup olive oil
- 1/2 jalapeño, stemmed and seeded
- 3 tablespoons sherry vinegar
- 1 1/2 teaspoons sea salt
- 1-2 teaspoons sugar
- spicy or mild pimentón

Put the bread, if using, in a little warm water and set aside to soak while you prepare the other ingredients. Roughly chop all the vegetables and place in a food processor, blender or VitaMix. Blend until liquid. Add bread, olive oil, vinegar, salt and a couple of pinches of pimentón, if desired, then process again. Taste and add sugar for balance, or more salt, as needed.

At this point, a Spaniard would push this through a fine mesh strainer to create a thinner soup. I like mine a bit thick, so I skip that. You choose. Chill until quite cold. Serve in tall glasses, garnished with a swirl of olive oil, a sprinkle of flaky sea salt and a small dice of tomato and cucumber if desired.