



Gazpacho

Gazpacho is traditionally made with breadcrumbs, but if you want a less grainy variety, check out this great recipe, which incorporates a perfect blend of veggies and spices to create the classic gazpacho taste. The chef in the video notes that fresh veggies are best - and I agree - but if tomatoes are out-of-season, store-bought veggies are perfectly fine. Enjoy!

Ingredients

- 4 large vine-ripened tomatoes, peeled and diced
- 1/2 English cucumber, diced
- 1/2 cup diced red bell pepper
- 1/4 cup minced green onion
- 1 large jalapeno, seeded and minced
- 2 cloves minced garlic
- 1 teaspoon salt
- 1/2 teaspoon ground cumin
- 1 pinch dried oregano
- Cayenne to taste
- Freshly ground black pepper to taste
- 1 pint cherry tomatoes
- 1 lime, juiced, or to taste
- 1 teaspoon Worcestershire sauce
- 1 tablespoon balsamic vinegar
- 1/4 cup extra-virgin olive oil
- Chiffonade of fresh basil leaves or cilantro

Preparation Process

Cut the cores from the tops of the tomatoes and place into boiling water for 30 seconds

Let the tomatoes cool, then remove the skin, slice each tomato in half and remove the seeds

Cut a striped pattern lengthwise down the cucumber, removing the skin in alternating columns, then dice finely

In a large bowl, add the cucumber to the tomato, then stir in the green pepper garlic, jalapeno and onion.

Stir in the salt, cumin, oregano and black pepper and mix everything together

Add the cherry tomatoes, Worcestershire, vinegar and olive oil to a blender and blend until completely smooth. Strain into the tomato mixture and stir everything together

Pour half of the gazpacho into the blender and puree, then pour it back in with the rest of the soup (This is optional, depending on your preferred thickness)

Chill for at least two hours, and add salt, pepper and cayenne to taste

If you want to watch the video again. Click [here](#).