

# Gazpacho

## Ingredients

- 1 hothouse cucumber, halved and seeded, but not peeled
- 2 red bell peppers, cored and seeded
- 4 plum tomatoes
- 1 red onion
- 3 garlic cloves, minced
- 23 ounces tomato juice (3 cups)
- 1/4 cup white wine vinegar
- 1/4 cup good olive oil
- 1/2 tablespoon kosher salt
- 1 teaspoons freshly ground black pepper

For the “An Evening in Aragon” event we added:

- 1 C tomato juice
- 1 Tbsp sherry vinegar
- 1/2 Tbsp Worcestershire sauce
- 1 tsp cumin’
- 1-2 tsp oregano

## Directions

Roughly chop the cucumbers, bell peppers, tomatoes, and red onions into 1-inch cubes. Put each vegetable separately into a food processor fitted with a steel blade and pulse until it is coarsely chopped. Do not overprocess!

After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegars, olive oil, Worcestershire sauce, cumin, oregano, salt, and pepper. Mix well and chill before serving. The longer gazpacho sits, the more the flavors develop.

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