

Smooth Gazpacho with Greens

From the Moosewood Cookbook

“Gazpacho has been eaten, some say, since before Roman times! Made in hot weather from icy well water and “leftovers” (acho means “bits”), it remained a provincial dish until the nineteenth century when the addition of sweet peppers and cucumbers boosted it into popular view. In Spain it’s said, “There are as many types of gazpacho as there are mortars and pestles.”

This recipe is quite fast and involves no cooking. With a food processor that “does the chopping for you, “the soup can be prepared in 15 minutes. With a small processor or blender, you may need to puree in batches. Because gazpacho is uncooked, it relies on top-notch vegetables and herbs to produce a vibrant flavor. Be vigilant and choose the juiciest produce and freshest herbs for this soup and allow the flavors to marry for several hours before serving.”

- 2 cups Cucumber, peeled, seeded, & chopped
- 1 cup chopped ruby lettuce or romaine
- 2 cups chopped red or yellow Bell pepper
- ¼ cup Scallions, minced
- 3 garlic cloves, minced or pressed
- 1 Tbls. cilantro, minced
- 3 Tbls. Olive oil
- 2 Tbls. dry sherry
- 1 Tbls. cider vinegar
- 2 ½ - 3 cup Tomato juice
- 1 cup crustless French bread cubes
- ½ tsp. ground cumin
- ½ tsp. salt
- Ground black pepper to taste
- 1 -2 Tbls. fresh green chiles, minced (optional)

Sprinkling of fresh chives or minced yellow peppers
Drizzle of olive oil

In a food processor or blender, puree the cucumbers, lettuce, bell peppers, scallions, garlic, cilantro, olive oil, sherry, and vinegar with 2 ½ cups of the tomato juice to produce a saucy consistency. Add the bread cubes and let soak for 3-5 minutes. Stir in the cumin and salt. Puree until smooth, adding more tomato juice, if needed. Add black pepper and fresh chiles, if you like.

Chill well and serve topped with a sprinkling of chives or minced yellow bell peppers and a drizzle of olive oil.