

Gazpacho



A Taste of *The Café* AT THE FRICK

Serves. Makes approximately 1 quart

Ingredients

10 ripe tomatoes (canned are fine, but right out of the garden are best)
1 medium cucumber
1 jalapeno
2 shallots
10 basil leaves
1/2 bunch cilantro
1/4 cup red wine vinegar
3 Tbl. Extra virgin olive oil
salt and pepper to taste

Procedure

To make the traditional “liquid salad” gazpacho, dice all ingredients and combine, or for a smooth gazpacho, puree all ingredients in a food processor. For a cold gazpacho, chill the finished soup for about 30 minutes; to realize the full flavors of the fresh ingredients, serving the gazpacho room temperature is recommended. For a hearty lunch or a light dinner, serve with some crusty country bread. Bon Appetit!

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