Gazpacho
Recipe: Melissa Schenker/Foodie for Two
Prep Time: 10 minutes; Refrigerate: 4 to 24 hours / Total cooking time: 24 hours
Makes about 2 cups

Ingredients:
Soup
10 medium vine-ripened tomatoes (Campari), or 3 large, good quality tomatoes
1 cup cherry tomatoes (about 15)
½ cucumber, peeled and chopped
¼ cup chopped sweet onion
3 baby bell peppers (or ½ of one red, yellow or orange bell pepper), seeds removed and chopped
½ small garlic clove
2 teaspoons fresh lime juice
1/8 teaspoon lime zest
½ cup cilantro leaves and stems
½ teaspoon extra virgin olive oil
¾ teaspoon salt
1/8 teaspoon fresh cracked pepper

Garnish
2 tablespoons finely chopped scallion (about ¼ of a scallion)
1 radish, grated
1/8 to ¼ teaspoon finely diced habanero or jalapeno
3 tablespoons finely diced cucumber (peeled)
1 tablespoon mint, finely chopped
Pinch of salt and fresh cracked pepper
½ teaspoon extra virgin olive oil (plus extra for drizzle)

Directions:
Soup: Cut the tomatoes (except the cherry tomatoes) in half and remove the seeds and pulp with a spoon; discard seeds and pulp. Chop the tomatoes into large pieces.
Add all the soup ingredients to a food processor or blender and blend until smooth and finely chopped, about 1 minute. If you like your soup more chunky, blend for less time.
Transfer soup to a bowl or large measuring cup and chill for at least 4 hours, or overnight. Gazpacho is best the next day; if possible make one day ahead to let the flavors develop fully.

Garnish: Add the scallions, radishes, habanero, cucumber, mint, salt, pepper and olive oil to a small bowl and mix well.

Assemble: Serve soup cold - In a small coffee cup or bowl add about 3/4 cup of soup, top with 1 tablespoon of garnish mixture and a small drizzle of extra virgin olive oil.

Eat well and share the love!
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