



Gazpacho

Serves 4 to 6

6 medium ripe tomatoes (about 3 lbs.), quartered
1 cucumber, peeled and chopped
1 red bell pepper, cored, seeded and chopped
2 to 3 cloves (to taste) of garlic, minced
1/4 cup red wine vinegar or sherry vinegar
1/2 cup water
1/3 cup extra-virgin olive oil, plus more for pan and garnish
2 slices bread, cubed
2 Tablespoons thinly sliced basil
Salt and pepper to taste

Combine tomatoes, cucumbers, pepper, garlic, vinegar and water in a food processor or blender. Blend until smooth, then add oil and blend again. Taste and season with salt, pepper (add a bit more vinegar, if desired). Cover and refrigerate until chilled.

Meanwhile, in a large skillet over medium heat, add enough oil to coat the bottom of the pan. Add bread and cook, stirring occasionally, until golden and crisp. Remove from heat and let cool.

Divide soup among bowls and top with basil, croutons and a drizzle of olive oil.