

Dinner & A Book Recipes

Episode #1404 – The Alchemist

Andalusian Gazpacho

Serves 4



Traditionally assembled from finely hand-chopped tomatoes, cucumbers and green peppers, this Spanish classic now comes together in seconds thanks to the modern food processor or blender. The quantities are only an approximation because you should sample the soup and add ingredients to suit your taste. Using already chilled vegetables lets you eat a cold soup right away. Serve with an herbed omelet, and try lemon bars or wedges of lemon cake for dessert.

Ingredients

- 3 large ripe tomatoes, stemmed and quartered
- 1 cucumber, peeled and sliced
- 1½ green peppers, seeded
- 1 large onion, peeled and quartered
- 2 Tbs. olive oil
- 2 Tbs. cider vinegar
- 1 tsp. crushed garlic
- Salt and freshly ground black pepper to taste
- Chopped scallions for garnish
- Diced green peppers for garnish
- Bread cubes for garnish

Instructions

Combine tomatoes, cucumber, green peppers, onion, olive oil, vinegar, garlic, salt and pepper in food processor, and pulse until mixture is smooth. Pour soup into serving bowls, and garnish with scallions, green peppers and bread cubes.

Wine Suggestions

Gazpacho is a great example of how a tangy-acidic dish can pair well with a zippy-acidic wine. Like meets like. Because it's August, the tomatoes are perfect. And as it's probably hot as blazes, you should choose a lean, crisp Sauvignon Blanc or Pinot Grigio. Try Domaine de Coussergues Sauvignon Blanc.

