

Soup

Andalusian Gazpacho

by Billie Stanga

Gazpacho is all about the freshness of summer vegetables. Don't even think about making this with store bought tomatoes in January unless you are living in the southern hemisphere! It doesn't need any cheese, cream, nor any hot sauce. It should be appreciated as a clean, delicious cold soup. This recipe was given to Billie by a very close friend who owns a house in Andalusia, Spain.

Yield 4 servings

Ingredients 4-5 ripe tomatoes, peeled, cored and seeded
½ of a sweet red pepper, deseeded and chopped coarsely
½ of a small yellow onion, peeled and coarsely chopped

¼ of a cucumber, deseeded, peeled and chopped
2 cloves of garlic, peeled
2 tablespoons of nice olive oil
2 tablespoons of red wine
1 cup of water
Freshly ground black pepper

Directions Blend all ingredients together in a blender or food processor until smooth and chill for at least a couple of hours. Serve with a drizzle of olive oil, a bit of sea salt and a sprinkle of fresh torn basil as well as a few homemade croutons if desired.

