

# Mom's Gazpacho

## INGREDIENTS

6 ripe garden tomatoes (any red varietal, Jersey to Rome), cut in quarters

2 red bell peppers, slice side off in top to bottom strips and then in half

2 green bell pepper, slice side off in top to bottom strips and then in half

2 large cucumber, peeled, halved, seeded and cut into chunks

1 large Spanish onion, cut into eighths

2 to 4 cloves garlic, depending on your tolerance

3 cups tomato juice, not V8!

¼ cup Olive oil

1/8 cup sherry wine vinegar

2 lemons juiced

½ teaspoon cumin

1/3 cup chopped fresh cilantro

1/3 cup chopped fresh flat leaf parsley

*For garnish.* Thick country bread, can be stale, EVO, garlic

Salt and pepper

## INSTRUCTIONS

In a large food processor fitted with a metal blade or strong blender, add the tomatoes, red peppers, garlic, green pepper, cucumber, onion, cilantro, parsley and puree. This should be done in batches depending on the size and strength of your appliances.

Using a rubber spatula, transfer the vegetable puree to a nonreactive bowl and add the tomato juice, olive oil, sherry vinegar and cumin. Stir. Salt and pepper to taste.

Cover and chill the gazpacho for several hours before serving. Will cure in the refrigerator and be better the next day.

Garnish: Toast or grill thick bread, drizzle EVO and rub raw garlic on bread, slice into large chunks and reserve for service. Chiffonade (thinly slice) 1/8 of a cup of Italian flat leaf parsley.

To serve pour a bowl or cup of gazpacho and add a splash of Spanish vinegar, one or two croutons and sprinkle a bit of parsley on top.