



## Gazpacho, Chef John's

**Prep Time** : 45 m **Cook Time** : 2 h 45 m **Servings** : 6 servings **Source** : Allrecipes.com

### INGREDIENTS

4 large fresh tomatoes, peeled and diced  
1/2 English cucumber, peeled and finely diced  
1/2 cup finely diced red bell pepper  
1/4 cup minced green onion  
1 large jalapeno pepper, seeded and minced  
2 cloves garlic, minced  
1 teaspoon salt  
1/2 teaspoon ground cumin  
1 pinch dried oregano  
1 pinch cayenne pepper, or to taste  
freshly ground black pepper to taste  
1 pint cherry tomatoes  
1/4 cup extra-virgin olive oil  
1 lime, juiced  
1 tablespoon balsamic vinegar  
1 teaspoon Worcestershire sauce  
salt and ground black pepper to taste  
2 tablespoons thinly sliced fresh basil

### DIRECTIONS

Combine diced tomatoes, cucumber, bell pepper, green onion, jalapeno, and garlic in a large bowl. Stir in salt, cumin, oregano, cayenne pepper, and black pepper.

Place cherry tomatoes, olive oil, lime juice, balsamic vinegar, and Worcestershire sauce in a blender. Cover and puree until smooth. Pour pureed mixture through a strainer into the tomato-cucumber mixture; stir to combine.

Place 1/3 of the tomato mixture into the blender. Cover, turn blender on, and puree until smooth. Return pureed mixture to the remaining tomato-cucumber mixture. Stir to combine. Cover and chill in refrigerator for 2 hours.

Season cold soup with salt and black pepper to taste. Ladle into bowls and top with basil.

### NUTRITION

Per Serving: 132 calories; 9.9 g fat; 10.5 g carbohydrates; 2 g protein; 0 mg cholesterol; 410 mg sodium. Full nutrition