

SERVES 6-8 | LEVEL: BEGINNER

Gazpacho



FROM THE COOKBOOK:

The Barefoot Contessa Cookbook

- 2 hothouse cucumbers, halved and seeded, but not peeled
- 3 red bell peppers, cored and seeded
- 8 plum tomatoes
- 2 red onions
- 6 garlic cloves, minced
- 46 ounces tomato juice (6 cups)
- 1/2 cup white wine vinegar
- 1/2 cup good olive oil
- 1 tablespoon kosher salt
- 1 1/2 teaspoons freshly ground black pepper

Roughly chop the cucumbers, bell peppers, tomatoes, and red onions into 1-inch cubes. Put each vegetable separately into a food processor fitted with a steel blade and pulse until it is coarsely chopped. Do not overprocess!

After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegar, olive oil, salt, and pepper. Mix well and chill before serving. The longer gazpacho sits, the more the flavors develop.