GAZPACHO

INGREDIENTS

1 ENGLISH CUCUMBER
2½ POUNDS RIPE TOMATOES, CHOPPED
2 FRESNO CHILES, OR ½ RED BELL PEPPER, STEMMED AND SEEDED
¼ SMALL RED ONION, RINSED
2 GARLIC CLOVES
¼ CUP CHOPPED FRESH CILANTRO, PLUS MORE FOR GARNISH
3 TABLESPOONS SHERRY VINEGAR OR RED WINE VINEGAR
½ CUP EXTRA VIRGIN OLIVE OIL, PLUS MORE FOR DRIZZLING
1¼ TEASPOONS SEA SALT
¼ TEASPOON FRESHLY GROUND BLACK PEPPER
CHERRY TOMATOES, FOR GARNISH
FRESH HERBS, FOR GARNISH

INSTRUCTIONS

FINELY CHOP ¼ OF THE CUCUMBER AND RESERVE FOR GARNISH. PEEL THE REMAINING CUCUMBER, CUT INTO CHUNKS, AND TRANSFER TO A BLENDER. ADD THE TOMATOES, PEPPERS, ONION, GARLIC, CILANTRO, VINEGAR, OLIVE OIL, SALT, AND PEPPER. BLEND UNTIL SMOOTH. SEASON TO TASTE AND CHILL FOR AT LEAST 2 HOURS. SERVE THE SOUP GARNISHED WITH THE RESERVED DICED CUCUMBER, CHERRY TOMATOES, FRESH HERBS, DRIZZLES OF OLIVE OIL, AND FRESHLY GROUND BLACK PEPPER.