

## Gazpacho Soup Recipe

### Ingredients

- 2 regular cucumbers, peeled, seeded and chopped in small dice;
- 1 red pepper, chopped in small dice (roasting and peeling it is optional);
- 1 green pepper, chopped in small dice;
- ½–1 medium red onion, chopped in small dice;
- 1 jalapeño pepper, minced;
- 1–2 fresh, ripe, medium-size tomatoes, peeled, seeded and diced (only when in season; otherwise, use canned Italian tomatoes, preferably from San Marzano);
- 2–3 cloves of garlic, minced;
- ½–¾ tsp. of smoked Spanish paprika;
- 3–4 tbsp. chopped fresh tarragon, or 3 tsp., dried;
- 3–4 tbsp. chopped fresh parsley or other fresh herbs;
- ¾ cup red wine vinegar per 3 cups of soup (fresh lime juice is a nice substitute);
- 3 tbsp. extra virgin olive oil per 3 cups of soup;
- ½ cup of beef stock, or canned consommé (optional, but gives the finished soup really nice body);
- 1 crouton per serving (optional);
- Lump crab meat (optional); and
- Sour cream or crème fraiche, to taste (optional).

*Note:* The above amounts make 10–12 servings. Simply change them proportionally to make your gazpacho for more or less soup.

### Directions

Mix all ingredients in a large bowl. Add enough fresh or canned tomato (or V-8) juice to achieve the consistency you like. Mix well and add stock (if using stock).

Puree roughly half the mixture in blender or food processor till smooth, and mix the pureed soup back into the chopped ingredients (I like the smooth pureed background with chopped, recognizable vegetables suspended in it).

Chill very well. I like to chill it overnight, but if you do, consider adding jalapeños close to serving time because their heat will build the longer they are in the soup.

Mix just before ladling into bowls or punch cups. Sometimes we serve it with an ice cube.

It's nice to top with a crouton (preferably made from focaccia). We have also topped it with a little sour cream or crème fraiche. A little lump crab also makes a nice topping.