

# Gazpacho

*Spanish · Soup · Easy · 15 min total · Serves 4*

Cold Spanish tomato soup with cucumber, pepper, garlic, and sherry vinegar.

## Ingredients

- 2 lb ripe tomatoes
- 1 cup cucumber (peeled, chopped)
- 1 chopped red bell pepper
- 2 cloves garlic
- 2 tbsp sherry vinegar
- 3 tbsp olive oil
- 1 slice bread (stale)
- 1 tsp salt
- 0.25 tsp black pepper
- 0.5 cup ice water

## Method

1. Blend all ingredients until smooth.
2. Season with salt, pepper, vinegar. Add ice water if too thick.
3. Chill at least 2 hours.
4. Serve cold, garnish with diced cucumber and croutons.

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