



HOW TO MAKE GAZPACHO ANDALUZ

INGREDIENTS

4 OZ. OF STALE BREAD (TRY A MEXICAN BOLILLO, OR SAN FRANCISCO SOURDOUGH)

2 LBS. OF RIPE VINE TOMATOES (RED AND BEEFY, OH YEAH!)

4 CLOVES GARLIC (ADJUST TO YOUR TASTE, BUT I FOUND THIS GAVE IT A KICK)

2 TSP SALT

1 PINCH OF GROUND CUMIN

1/4 CUP OF EXTRA VIRGIN OLIVE OIL (I USED THE TRADER JOE'S ORGANIC EXTRA VIRGIN UNFILTERED TUNISIAN CHETOUI OLIVE OIL)

1/2 MEDIUM SIZED ONION (I USED RED BECAUSE I LOVE THE EXTRA OOMPH!)

5 TBSP SHERRY WINE (RED WINE VINEGAR IS A GREAT SUBSTITUTE)

1 1/2 CUPS OF FILTERED WATER

1 LARGE CUCUMBER (LEAVE ABOUT 1/4 OF IT FOR GARNISH)

1 GREEN BELL PEPPER (LEAVE SOME FOR GARNISH)

1 RED PEPPER (YES, LEAVE SOME FOR GARNISH)

NOTE: SOME FOLKS BOIL THE TOMATOES, PEEL THEM AND THEN SIEVE THEM TO REMOVE THE SEEDS AND SKIN. I WAS HUNGRY, LIKE YESTERDAY, SO I SKIPPED ALL THAT MESS. I WANTED FAST, EASY AND NOW.

ALL OF THIS GOES INTO THE BLENDER/FOOD PROCESSOR. UNLESS YOU HAVE ONE OF THOSE FANCY BLENDERS THAT CAN PULVERIZE SHEETROCK, I SUGGEST YOU GIVE YOUR MIXER SOME HELP AND CUT THE VEGGIES BEFORE TOSSING THEM IN THERE. IT SHOULD BE BLENDED WELL, BUT IT SHOULDN'T BE RUNNY. IT'S MORE OF A PURÉE. YOU WANT TO SEE SOME TEXTURE. PLACE INTO A TIGHTLY SEALED VESSEL AND LET IT CHILL IN THE FRIDGE FOR AT LEAST AN HOUR. SERVE IN A BOWL OR BETTER YET A GLASS.

FOR THE GARNISH

CUCUMBER

GREEN BELL PEPPER

RED PEPPER

TOASTED BREAD PREFERRED; I HAD VEGETABLE CRACKERS WHICH WERE DELICIOUS!

YOUR GARNISH SHOULD BE ROUGHLY CHOPPED. IT GIVES IT A NICE TEXTURE AND CRUNCH. DRIZZLE SOME OLIVE OIL AND ENJOY!