

# GAZPACHO

from Ronnie Brancazio



## INGREDIENTS:

6 - 10 large, ripe tomatoes, quartered and core removed (no need to peel).

2 small or 1 medium cucumber, peeled and seeded then cubed.

1 bell pepper, seeded and cut in chunks.

1/2 small red onion, peeled and cut in chunks.

3 garlic cloves, peeled and smashed.

1/2 cup stale bread. Remove crusts, tear into pieces, soak in water until soggy, wring out well.

3 Tbsp extra virgin olive oil.

2 Tbsp red wine vinegar.

1 tsp kosher salt.

Black pepper to taste.

## DIRECTIONS:

Place all ingredients in food processor or blender. If using blender, cut veggies into smaller pieces and work in batches.

Puree for one minute or until smooth and of desired consistency. If too thick, add cold water 1 Tbsp at a time until right consistency. Taste and season as needed.

Transfer to covered container and chill several hours until ready to serve.

If desired, drizzle with olive oil and/or aged balsamic vinegar when serving.