

Bill's Gazpacho!

By Bill Barash

INGREDIENTS

6 ripe tomatoes (green centers removed)
1 purple onion, finely chopped
1 cucumber, peeled, seeded, chopped
1 sweet red or green pepper seeded and chopped
2 stalks celery, chopped
1-2 Tbsp chopped fresh parsley
2 Tbsp chopped fresh chives
1-2 cloves garlic, minced
¼ cup red wine vinegar
¼ cup olive oil
2 Tbsp freshly squeezed lemon juice
2 teaspoons sugar
Salt and fresh ground pepper to taste
1 teaspoon red chili powder or 6+ drops of Tabasco sauce
1 teaspoon Worcestershire sauce
2-4 cups tomato juice (I use 2)
¼- ½ cups bread crumbs (plain or seasoned)



My Mad Method

1. I chop by hand a small amount of chives, cucumber, onion, pepper, celery and tomato and set aside.
2. Everything that requires chopping mincing etc. goes into the food processor. Start with garlic, then onions, chives etc. and blend well. I add tomatoes (skins and seeds) near the end (having added all ingredients except juice).
3. Once ingredients are nicely blended and the processor is quite full, I transfer 90% to a large bowl and make certain to splash all over the kitchen and floor to insure a fun cleanup.
4. I then add juice and take all the hand cut ingredients I had set aside and place into processor and pulse for about one second or less. I then empty into the large bowl and gently stir and taste.
5. Place in non-metal, non reactive storage container and cover tightly. Flavors blend nicely over night. Serve with a small dollop of sour cream. Insert parsley garnish into sour cream (placed in center). Surround with croutons (or freshly toasted garlic bread) and enjoy! Serves 8

History Gazpacho has ancient roots. There are a number of theories of its origin, including as an Arab soup of bread, olive oil, water and garlic that arrived in Spain with the Moors, or via the Romans with the addition of vinegar. Once in Spain it became a part of Andalusian cuisine, particularly Seville, using stale bread, garlic, olive oil, salt, and vinegar, similar to ajoblanco. Tomato was added to the recipe in the 1700s. Although Cortez found tomatoes growing in Montezuma's gardens in 1519, and it became part of the culinary bounty brought back to Spain by the 16th-century conquistadors, as part of the Nightshade family of plants it was deemed poisonous and relegated to decorative plant status. A famine in Italy 200 years later caused starving peasants to eat the tomatoes to no ill effect, and the tomato entered the European culinary tradition.