

# Classic Gazpacho

1 cucumber, peeled, halved lengthwise, seeded, and chopped  
1 green bell pepper, cored seeded and diced  
3 pounds plum tomatoes, quartered  
2 garlic cloves  
2 cups crustless bread, torn into 1-inch pieces  
¼ cup sherry vinegar, more to taste  
¾ cup extra virgin olive oil  
Salt and pepper to taste  
Garnish: croutons, halved cherry tomatoes, diced cucumber

Put the ingredients, except the olive oil, in a blender and blend until very smooth (work in batches if necessary.) With the blender running, slowly add the olive oil, blending until emulsified. Pour the gazpacho into a bowl and refrigerate until well chilled.

Taste the chilled gazpacho and add salt and pepper as needed.

Pour into bowls or cups, garnish, and serve.