

GAZPACHO – TOMATO-WATERMELON (optional)

Ingredients:

- 4 medium tomatoes (about 3 pounds), peeled and seeded
 - 1 lb watermelon, cut into chunks (watermelon is optional)
 - 1 cucumber (about 1/2 pound)—peeled, halved, seeded and coarsely chopped
 - 1/2 green bell pepper, coarsely chopped
 - 1/2 small red onion, coarsely chopped
 - 2 garlic cloves, chopped
 - 2 tablespoons chopped parsley
 - 4 basil leaves
 - 1/2 teaspoon dried basil
 - 1/2 teaspoon dried oregano
 - 1/4 cup extra-virgin olive oil
 - 2 tablespoons cup red wine vinegar
 - 1 tablespoon Worcestershire sauce
 - 1 tablespoon fresh lemon juice
 - 2 tablespoons tomato paste
 - 1/2 tablespoon Tabasco
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- 24-ounces tomato juice
 - salt
 - freshly ground black pepper

Garnish: (optional)

finely chopped yellow bell pepper

whole parsley leaves

snipped chives

Directions:

1. Bring a large saucepan of water to a boil and fill a bowl with ice water. Score the tomato bottoms with an X. Add the tomatoes to the boiling water and blanch for 10 seconds to loosen their skins. Transfer the tomatoes to the ice water to cool.
2. Peel the tomatoes and halve them crosswise. Working over a sieve set in a bowl, pry out the seeds. Press on the seeds to extract the juice, then discard them.
3. In a large bowl, toss the tomatoes with the watermelon (optional), cucumbers, green bell pepper, onion, garlic, chopped parsley, fresh basil, dried basil, oregano, olive oil, vinegar, Worcestershire sauce, lemon juice, tomato paste, and Tabasco.
4. In a blender, puree the mixture in batches until nearly smooth. Transfer to a large bowl. Stir in the tomato juice and season with salt and pepper. Refrigerate the gazpacho for at least 4 hours or overnight.
5. Season the soup again if necessary and transfer to bowls.
6. Garnish with yellow bell pepper, chives and parsley leaves and serve.

Based on a recipe from: <http://www.foodandwine.com/recipes/andrew-zimmerns-gazpacho>