Best Gazpacho

(/recipes/1017577-best-gazpacho)

By Julia Moskin | Time: 20 minutes plus chilling time | Yield: 8 to 12 servings, about 1 quart

Ingredients

About 2 pounds ripe red tomatoes, cored and roughly cut into chunks

1 Italian frying (cubanelle) pepper or another long, light green pepper, such as Anaheim, cored, seeded and roughly cut into chunks

1 cucumber, about 8 inches long, peeled and roughly cut into chunks

1 small mild onion (white or red), peeled and roughly cut into chunks

1 clove garlic

2 teaspoons sherry vinegar, more to taste

Salt

½ cup extra-virgin olive oil, more to taste, plus more for drizzling

Nutritional Information

Nutritional analysis per serving (10 servings)
120 calories; 11 grams fat; 1 gram saturated fat; 7 grams monounsaturated fat; 1 gram polyunsaturated fat; 5 grams carbohydrates; 1 gram dietary fiber; 3 grams sugars; 1 gram protein; 51 milligrams sodium

Note: Nutrient information is not available for all ingredients. Amount is based on available data.

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Preparation

Step 1

Combine tomatoes, pepper, cucumber, onion and garlic in a blender or, if using a hand blender, in a deep bowl. (If necessary, work in batches.) Blend at high speed until very smooth, at least 2 minutes, pausing occasionally to scrape down the sides with a rubber spatula.

Step 2

With the motor running, add the vinegar and 2 teaspoons salt. Slowly drizzle in the olive oil. The mixture will turn bright orange or dark pink and become smooth and emulsified, like a salad dressing. If it still seems watery, drizzle in more olive oil until texture is creamy.

Step 3

Strain the mixture through a strainer or a food mill, pushing all the liquid through with a spatula or the back of a ladle. Discard the solids. Transfer to a large pitcher (preferably glass) and chill until very cold, at least 6 hours or overnight.

Step 4

Before serving, adjust the seasonings with salt and vinegar. If soup is very thick, stir in a few tablespoons ice water. Serve in glasses, over ice if desired. A few drops of olive oil on top are a nice touch.