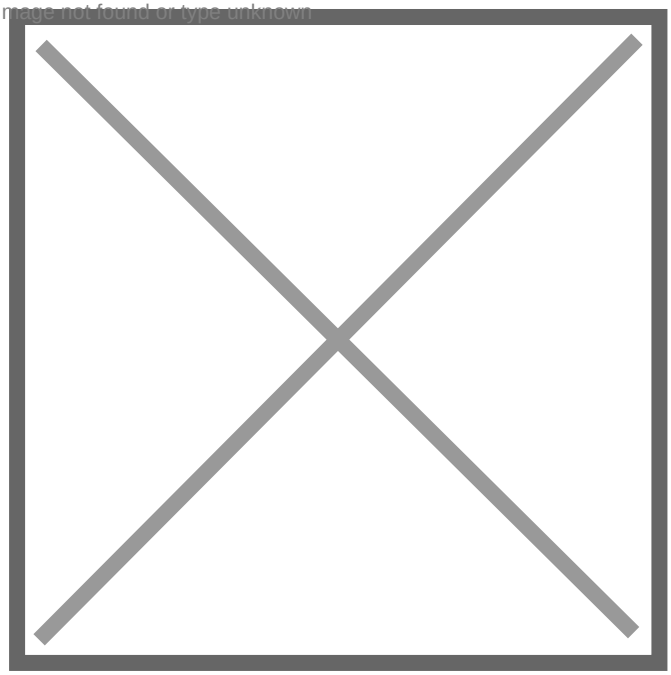
# Cold Gazpacho

Jacob · 30/09/2024

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**Prep Time**

1 hr 15 mins

**Dificult**

Medium

**Servings**

4

**Description**

There is nothing better than gazpacho on a hot summer day Make sure you use really ripe highquality tomatoes for this recipemost of the flavor comes from them Serve with bread

**Ingredients**

- - 6 large ripe beefsteak tomatoes
- chopped - 1 large cucumber
- chopped - 1 medium green bell pepper
- chopped - 1 medium yellow bell pepper
- chopped - 1 large sweet onion
- chopped - 1 small jalapeno pepper
- seeded and diced
- or to taste - 1 clove garlic
- minced - 4 tablespoons extra-virgin olive oil - 3 tablespoons sherry vinegar - salt and freshly ground black pepper to taste

**Instructions**

1. Set aside a few pieces of tomato
2. cucumber
3. and bell peppers for garnish. Combine remaining tomatoes
4. cucumber
5. and bell peppers with onion
6. jalapeno
7. and garlic in a food processor; process until all vegetable are finely chopped. Mix in olive oil
8. sherry vinegar
9. and salt. Cover and refrigerate until chilled
10. at least 1 hour. Season with pepper before serving and garnish with reserved tomatoes
11. cucumbers
12. and bell peppers. Cook's Note: If you like
13. you can remove the skin of the tomatoes for an even smoother gazpacho.