

Chef John39s Gazpacho

Savannah · 28/09/2024



Prep Time

2 hrs 45 mins

Difficult

Medium

Servings

6

Description

This gazpacho has the perfect balance of flavors Try making it with some endofsummer supersweet tomatoes there just isnt any substitute I hope you find some so you give this a try

Ingredients

- - 4 large fresh tomatoes
- peeled and diced - ½ English cucumber
- peeled and finely diced - ½ cup finely diced red bell pepper - ¼ cup minced green onion - 1 large jalapeño pepper
- seeded and minced - 2 cloves garlic
- minced - 1 teaspoon salt - ½ teaspoon ground cumin - 1 pinch dried oregano - 1 pinch cayenne pepper
- or to taste - freshly ground black pepper to taste - 1 pint cherry tomatoes - ¼ cup extra-virgin olive oil - 1 lime
- juiced - 1 tablespoon balsamic vinegar - 1 teaspoon Worcestershire sauce - salt and ground black pepper to taste - 2 tablespoons thinly sliced fresh basil

Instructions

1. Combine diced tomatoes
2. cucumber
3. bell pepper
4. green onion
5. jalapeño
6. and garlic in a large bowl. Stir in salt
7. cumin
8. oregano
9. cayenne pepper
10. and black pepper. Dotdash Meredith Food Studios Place cherry tomatoes
11. olive oil
12. lime juice
13. balsamic vinegar
14. and Worcestershire sauce in a blender. Cover and purée until smooth. Dotdash Meredith Food Studios Pour puréed mixture through a strainer into the tomato-cucumber mixture; stir to combine. Dotdash Meredith Food Studios Place 1/3 of the tomato mixture into the blender. Cover
15. turn blender on
16. and purée until smooth. Return puréed mixture to the remaining tomato-cucumber mixture. Stir to combine. Cover and chill in the refrigerator for 2 hours. Dotdash Meredith Food Studios Season cold soup with salt and black pepper to taste. Ladle into bowls and top with basil. Dotdash Meredith Food Studios