

Gazpacho

- 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

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.

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.

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.

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, or in a bowl. A few drops of olive oil on top are a nice touch.

Recipe courtesy of NYT Cooking