

Recipe Name **Classic Gazpacho**

Ingredients:

- 2-3 lbs. ripe red tomatoes, cored and rough chopped
- 1 small cucumber (1/2 lb.), peeled and rough chopped
- 1 small sweet yellow onion (1/2 lb.), rough chopped
- 1 medium red bell pepper, cored, seeded and rough chopped
- 1 jalapeno, remove seeds if you do not like it spicy
- ¼ cup fresh basil leaves
- 2 cloves garlic
- ¼ cup extra virgin olive oil
- 2 Tbsp. orange champagne vinegar
- ¾ tsp. kosher salt
- Freshly ground black pepper
- Avocado for garnish

Directions

- Rough chop your vegetables into 1" chunks and place into the bowl of your blender. You may have to do this in 2 batches.
- Add jalapeno, basil, garlic, olive oil, vinegar, salt & pepper and blend starting at low speed and gradually increasing to high, blending until mostly smooth. I prefer my gazpacho somewhat chunky, but feel free to blend it more or less.
- Place the soup in a glass container and chill for at least 2 hours so that all the flavors can come together and the soup will be cold.
- Taste the soup once cold and add salt/pepper as needed
- Serve with a drizzle of good olive oil and some chopped avocado