

Chef Johns Gazpacho

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Servings: 6

4 cups heirloom cherry tomatoes
1/2 English cucumber
1/2 red bell pepper
2 green onions
1 large jalapeno pepper, seeded
2 cloves garlic
1 teaspoon salt, plus more to taste
1/2 teaspoon cumin
1/4 teaspoon freshly ground black pepper, plus more to taste
1/4 teaspoon cayenne pepper
1 pinch dried oregano
2 large red beefsteak tomatoes, cored and quartered
1/4 cup extra-virgin olive oil
1 (2 tablespoons) lime, juiced
1 tablespoon balsamic vinegar
1 teaspoon Worcestershire sauce
2 tablespoons fresh basil, thinly sliced

Preparation Time: 20 minutes

Slice three cups of cherry tomatoes into quarters. Finely chop 1/4 cucumber, 1/4 bell pepper and one green onion. Mince one jalapeno and one garlic clove.

In a large bowl, stir together the chopped and sliced vegetables. Stir in salt, cumin, black pepper, cayenne and oregano.

In a blender, puree' the remaining one cup cherry tomatoes, 1/4 cucumber, 1/4 bell pepper, one green onion, 1/2 jalapeno and garlic clove until smooth. Add to the large bowl.

In a blender puree' the beefsteak tomatoes, oil, lime juice, vinegar and Worcestershire. Strain. Discard the solids. Add to the large bowl. Stir to combine.

Chill, covered, for two to twenty-four hours.

Season with additional salt and pepper. Garnish with basil.

Per Serving (excluding unknown items): 93 Calories; 9g Fat (84.3% calories from fat); 1g Protein; 3g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 365mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 Fat; 0 Other Carbohydrates.