

Gazpacho al Chile Poblano

Alexia Elejalde-Ruiz - Chicago Tribune
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Servings: 6

2 1/2 pounds vine-ripened tomatoes
1 large cucumber
1 red bell pepper
1 small piece (3 inch) day-old bread (preferably baguette)
1/4 cup sherry vinegar
1/2 cup extra-virgin olive oil
2 tablespoons extra-virgin olive oil (additional)
1 teaspoon salt
2 poblano chiles
4 cloves garlic, unpeeled
1 small onion, quartered
ice water
croutons, chopped poblano, chopped cucumber (for garnish)

Roughly chop the tomatoes, cucumber, bell pepper and bread and place into a bowl. Mix with the sherry vinegar, 1/2 cup of olive oil and salt. Cover and refrigerate for at least 2 hours.

Preheat oven to 400 degrees.

Spread the poblanos, garlic and onion on a baking sheet. Drizzle with the remaining olive oil.

Roast until the poblanos are blistered, about 10 to 15 minutes. Cool.

Peel the garlic. Skin, stem and deseed the poblanos. Puree the tomato mixture in a blender on HIGH speed for about 30 minutes. (You may need to do this in batches).

Add the garlic, onion and poblanos. Puree until creamy and smooth. Taste for seasoning. Add the ice water if soup is too thick.

Cover and refrigerate until chilled, about 2 to 3 hours.

Serve with bowls of croutons, chopped poblano and chopped cucumber for garnish.

Per Serving (excluding unknown items): 182 Calories; 18g Fat (86.5% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 358mg Sodium. Exchanges: 1 Vegetable; 3 1/2 Fat; 0 Other Carbohydrates.