

Home Matters

Monthly Homeownership Newsletter



Gazpacho

Recipe courtesy of delish

Once the dog days of summer hit, one of the last things I want to do is heat up the oven or stand over a hot grill. So, if you're looking for a no-cook recipe to enjoy on a hot day, give this gazpacho a try. There's minimal prep, no heat, and you can even make it the night before.

Ingredients:

- 2 lb. tomatoes, quartered
- 2 Persian cucumbers, peeled and chopped
- ½ red bell pepper, chopped
- 1 clove garlic, roughly chopped
- 2 T. red wine vinegar
- ½ c. water
- 1/3 c. extra-virgin olive oil
- Salt and black pepper
- For serving (optional):
 - 2 thick slices bread
 - 6 cherry tomatoes, halved
 - 2 T. thinly sliced basil

Directions:

1. Combine tomatoes, cucumbers, bell pepper, garlic, vinegar, and water in the bowl of a food processor or blender. Blend until smooth, then add oil and blend to combine. Season with salt and black pepper to taste. Add more vinegar if needed. Cover and refrigerate until chilled.

2. Before serving, add enough oil to coat the bottom of a large skillet. Over medium heat, cook the bread until golden and crisp on the bottom, about 1–2 minutes. Flip bread and cook the other side until crisp, 1–2 minutes. Remove from the pan and let cool.

3. To serve, divide soup among bowls and top with cucumber, cherry tomatoes, basil, and a drizzle of oil.

Pro Tip:

Let your gazpacho chill for a least a few hours before serving so that the flavors have time to come together. You can store leftovers in an airtight container in the fridge for about 3–4 days.