

# Gazpacho

- 2 pounds very ripe tomatoes, seeded and roughly chopped
- 1 seedless cucumber or 1 pound Persian cucumbers, peeled and roughly chopped
- 1 red bell pepper, roughly chopped
- 1 red chili
- 1/4 cup extra-virgin olive oil
- 1 tablespoon salt
- 1 tablespoon sherry vinegar
- 1/4 cup diced red onion, rinsed in cold water and patted dry with paper towels (optional)
- 1 loaf of French bread

In a blender, whirl tomatoes, cucumber, pepper, chili, olive oil, salt, and vinegar until smooth. (You may need to blend in batches.) Tear the bread in bigger chunks and throw in to the liquid in the blender, then blend again. Season with additional salt and pepper to taste. Garnish with red onion, if desired.