



SIMPLE GAZPACHO

Makes 4 servings.

Nothing is more welcoming on a hot summer's day than a refreshing cold soup. Mercifully this THICK gazpacho is not dependent on the tomato season, which can be very brief.

If you would like to make the gazpacho more wholesome, add a variety of condiments, such as diced Kirby cucumbers, seeded and diced bell peppers and croutons. I also recommend serving this soup hot.

INGREDIENTS

- 1 medium red onion, coarsely chopped
- 14 oz cherry tomatoes
- One carton, 26.46 ounces strained tomatoes (Pomi)
- 2-3 tablespoons lime juice
- 2 tablespoons extra-virgin olive oil
- Kosher salt
- Tabasco, optional
- 1 teaspoon sugar
- Freshly ground black pepper
- Snipped chives for garnish

PREPARATION

1. Place the onion in a bowl and cover with boiling water (this step removes some of the acidity). Let stand for 15 minutes then drain and press to extract all the water.
2. Place the onion, cherry tomatoes, strained tomatoes, lime juice and olive oil in a Vitamix and puree until very smooth. Season with Tabasco, sugar, salt and pepper and chill for at least 2 hours.
3. Before serving adjust the seasoning.
4. Garnish with chives snipped with scissors.