

Spicy Gazpacho

Ingredients

- 8 chopped Plum (Roma) tomatoes
- 1 peeled, halved, seeded, and chopped Cucumber
- 1 small, seeded and chopped Red bell pepper (capsicum)
- 1 small, chopped Red onion
- 2 seeded Serrano chiles
- 2 cloves garlic
- ½ cup (¾ oz/20 g) chopped fresh cilantro
- 1 tbsp olive oil
- 1 ½ cups chilled tomato juice
- 2 tbsp red wine vinegar
- Salt and freshly ground pepper
- 1 ½ cups Croutons

Directions

1. In a food processor or blender, combine half of the tomatoes, cucumber, bell pepper, and onion with all of the chiles and garlic. Process to a coarse paste. Add half of the cilantro and all of the olive oil, tomato juice and red wine vinegar and process to a smooth puree. Season to taste with salt and pepper.

Serve at once or, for a chilled soup, transfer to an airtight container and refrigerate for 2-8 hours or up to 2 days. Ladle the soup into bowls. Garnish with the remaining tomatoes, cucumber, bell pepper, onion, and cilantro and the croutons and serve