



(The southern region of Spain is the birthplace of this refreshing summer favorite. The sweetness of plump ripe tomatoes mingles with the fresh flavors of garden vegetables, cilantro, and a hint of balsamic vinegar.)

YIELD: 1 $\frac{1}{2}$ quarts; 4 (1 $\frac{1}{2}$ cups) servings

1 large red bell pepper

$\frac{1}{2}$ medium yellow onion

1 cup tomato juice

$\frac{1}{4}$ cup balsamic vinegar

Salt and pepper to taste

2 large tomatoes or 6 plum tomatoes (about 1 pound)

1 large cucumber, peeled, halved lengthwise, seeded

$\frac{1}{2}$ cup chopped fresh cilantro, without stems

2 tablespoons fresh lime juice

1. Roast the whole red pepper under a broiler or over a gas flame, turning occasionally, until the skin blisters and chars all over. Place in a bowl and cover with a lid, or place in a paper bag and allow it to steam to loosen the skin. Cut the pepper into medium dice and set aside.
2. Cut half of the tomatoes, half of the cucumber, and half of the onion into 1" pieces and transfer to the bowl of a food processor or a blender jar. Add the roasted bell pepper and process to a puree. Transfer mixture to a medium mixing bowl. Add tomato juice, cilantro, and vinegar. Seed the remaining tomato. Cut remaining tomato, cucumber, and onion into medium dice and add the soup.
3. Refrigerate until chilled. Add lime juice before serving and season with salt and pepper. Serve well chilled. For a less chunky gazpacho, thin with tomato juice.



Special Bridal Shower Edition
Lisa & Ryan (2006)