

# Cooking at Riegelmann's

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## Gazpacho

Makes about 1½ quarts soup

### Ingredients

1 cup chopped red onions  
1 cup chopped green bell pepper  
1 cup chopped English cucumber  
1 cup chopped tomatoes  
1 cup chopped poblano pepper  
1 1/2 teaspoons chopped garlic  
1 1/2 teaspoons kosher salt  
1/4 teaspoon cayenne  
1/4 cup tomato paste  
1 tablespoon white wine vinegar  
1/4 cup plus 2 tablespoons extra virgin olive oil  
1 tablespoon fresh lemon juice  
3 cups tomato juice  
balsamic vinegar  
4 or 5 fresh basil leaves cut chiffonade

**In a large bowl**, mix together the red onions, green bell pepper, English cucumber, poblano pepper, tomatoes, garlic, salt, cayenne, tomato paste, white wine vinegar, olive oil, lemon juice and tomato juice.

Cover and refrigerate overnight. The next day, blend about half of the soup in a food processor or blender until it is smooth then combine with the reserved blend; you will have about 1½ quarts of soup.

For a smoother texture, blend all of it until smooth then strain the soup; this will yield slightly less than 1 quart.

Serve topped with a drizzle of balsamic vinegar and fresh basil.