

Gazpacho

makes 3 quarts

- 10 (about 2 lbs) Roma tomatoes cored and chopped¹
- ½ of a red bell pepper, cored, seeded and rough chopped
- ½ jar roasted red pepper, rough chopped
- 1 English cucumber, peeled and rough chopped
- ¼ cup fresh cilantro²
- ¼ cup fresh flat leaf parsley leaves
- 1 tablespoon tomato paste
- 2½ cups (approximately) V-8 tomato juice
- ¼ cup sherry wine vinegar
- 1 cup extra-virgin olive oil
- 3 tablespoons sugar
- 2 tablespoons kosher salt
- ½ teaspoon freshly ground black pepper³
- ½ to 1 teaspoon cayenne pepper to taste
- ¼ cup fresh lime juice
- 1 teaspoon sweet or smoked paprika⁴
- ¼ cup chopped red onion⁵



In a large bowl or pot, combine all the ingredients. Transfer in batches to a food processor, and pulse ingredients until almost pureed, leaving a bit of texture to the gazpacho. If it is too thick, add more V-8.

Cover and refrigerate for at least 1 hour per serving. Soup can be made up to 2 days before serving. Keep refrigerated.

Pairing: Jaume Serra Cristallano

¹ If not in season (as was the case with our tour), substitute with 2 – 28 oz cans (yes, this is more than using fresh tomatoes) San Marzano tomatoes (would not recommend any other type canned tomato due to possible metallic taste)

² If you don't like cilantro, just add additional parsley

³ Can add less in the beginning and season to taste after it is complete

⁴ Per your preference, I used a little shy of a teaspoon of each in the tour recipes

⁵ I opted to add about ½ cup of fresh chives so the onion flavor was a bit milder