



Gazpacho

Chef Mike Odette, founder Sycamore | makes about 1 gallon

What better way to showcase the farmers market's late-summer bounty? Just about any ripe summer vegetable may be added to this classic Spanish soup: bell peppers, carrots, even zucchini! Gazpacho may be served smooth like a beverage, or chunky, like salsa.

Ingredients

6 cups good-quality, bottled tomato juice	$\frac{3}{4}$ cup diced onion
2 quarts diced tomatoes (about 3 pounds)	$\frac{3}{4}$ cup red wine vinegar
3 cups peeled, seeded and diced cucumber	3 tablespoons chopped cilantro
$\frac{3}{4}$ cup diced celery	2 teaspoons celery salt
	1 teaspoon minced garlic
	1 teaspoon Tabasco sauce

Directions

Combine all ingredients in a 1-gallon glass jar or pitcher. Using an immersion blender, zap the gazpacho a few times until it reaches desired consistency. Chill.