



## Gazpacho

Makes 8 servings

A cold soup that can be prepared ahead of time is an ideal start to dinner on Fire Island—or whichever beach you call home.

### *Ingredients*

- ½ loaf of yesterday's French bread
- 4 cloves garlic
- ¾ cup extra-virgin olive oil
- 8 pounds local tomatoes (8 to 12 tomatoes), seeded and cut into large chunks
- 1 green bell pepper, cut into large pieces
- 1 Italian frying pepper, cut into large pieces
- 1 jalapeño pepper, seeded and cut into large pieces
- 1 cucumber, peeled and cut into large chunks
- 1 medium Spanish onion, cut into large chunks
- 1 tablespoon salt
- 1 teaspoon ground cumin
- ¼ cup sherry vinegar
- Chopped tomatoes, green bell pepper, and onion for garnish

### *Preparation*

1. Using your hands, break the bread into big chunks and soak in water for 10 minutes.
2. Squeeze the excess water out of the bread and transfer to a food processor. Add the garlic and oil and process until smooth. Add the tomatoes, peppers, cucumber, onion, salt, and cumin. Process until you achieve a smooth consistency. Add the vinegar and process for 30 seconds. Blend in 1½ to 2¼ cups cold water, depending on desired consistency, and refrigerate until ready to serve.
3. To serve, divide the gazpacho among 8 bowls and garnish with chopped tomatoes, green pepper, and onion.