
Cooking With Rania

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Heirloom Tomato Gazpacho

- 6 large red heirloom tomatoes
- 1 English cucumber – peeled and seeded
- 3 cloves garlic - minced
- 1/3 cup sherry vinegar
- ½ cup diced day-old baguette, crust removed
- 1/3 cup fruity olive oil
- 2 tablespoons granulated sugar (or to taste)
- Sea salt and freshly ground black pepper to taste

DIRECTIONS

To make gazpacho:

Core tomatoes. Dip tomatoes into boiling water for about 15 seconds then shock in ice water. Peel tomatoes.

In a blender, combine tomatoes, cucumber, garlic, vinegar, and bread. Puree until smooth. While processing, slowly add olive oil until emulsified. Season with sugar, salt, and pepper. Gazpacho can be refrigerated for up to 2 days.

Yield: 4 cups