

Gazpacho

Recipe courtesy of Ree Drummond



Gazpacho

Total Time:

1 hr 30 min

Prep:

15 min

Inactive:

1 hr

Cook:

15 min

Yield: 8 servings

Level: Easy

Ingredients

2 cloves garlic
1/2 red onion
5 Roma tomatoes
2 stalks celery
1 large cucumber
1 zucchini
1/4 cup extra-virgin olive oil
2 tablespoons red wine vinegar
2 tablespoons sugar
Several dashes hot sauce
Dash salt
Dash black pepper
4 cups good-quality tomato juice
1 pound shrimp, peeled and deveined
Avocado slices, for serving
2 hard-boiled eggs, finely minced
Fresh cilantro leaves, for serving
Crusty bread, for serving

Directions

Mince up the garlic, cut the onion into slices, and dice up the tomatoes, celery, cucumber and zucchini.

Throw all the garlic, all the onion, half of the remaining diced vegetables and the oil into the bowl of a food processor or, if you like, a blender.

Splash in the vinegar and add the sugar, hot sauce, salt and pepper. Finally pour in 2 cups of the tomato juice and blend well. You'll basically have a tomato base with a beautiful confetti of vegetables.

Pour the blended mixture into a large bowl and add in the other half of the diced vegetables. Stir it together. Then stir in the remaining 2 cups tomato juice. Give it a taste and make sure the seasoning is right. Adjust as needed. Refrigerate for an hour if possible.

Grill or saute the shrimp until opaque. Set aside.

Ladle the soup into bowls, add the grilled shrimp and garnish with avocado slices, egg and cilantro leaves. Serve with crusty bread on the side.