Gazpacho

Make-ahead · Serves a crowd · Family favorite · Makes about 1 gallon

Ken's note: TBD

This gazpacho follows the Gazpacho Andaluz at Sobrino de Botín in Madrid, with the bread left out.

Ingredients

- 2 English cucumbers, in rough chunks (no need to peel)
- 12 very ripe medium tomatoes on the vine, in rough chunks
- 4 garlic cloves (hold back 1)
- 5 tbsp red wine vinegar
- 16 tbsp (1 cup) olive oil
- 2+ tsp cumin
- 4 cups water
- 1 tbsp salt, to taste

Method

1. Blend in batches (about half a cucumber and 3 tomatoes each) with some of the oil, vinegar, cumin, garlic and water. Always blend oil with tomatoes: they emulsify into that bright orange color. Counting the oil by tablespoons keeps the batches even.
2. Combine the batches in a big jar and stir. Taste, then adjust with more vinegar, tomato, cumin, garlic or salt.
3. Go easy on the garlic. It gets stronger as it sits.
4. Chill at least 1 to 2 hours. It separates in the fridge, so shake before serving.
5. Top with croutons, diced tomato and diced cucumber.