



You say tomatoes, I say gazpacho

The end of summer is nigh, so it's high time to make the most of fresh, ripe tomatoes before they disappear with the *terrazas*, the ice cream kiosks, and other summer staples. Tomatoes, like peppers and potatoes, have played a starring role in a number of Spanish dishes since their arrival from the New World roughly four centuries ago. For the accompanying recipes, it's best to have very ripe tomatoes on hand.

Katie Goldstein writes

Gazpacho

The Andalusian specialty is wonderfully refreshing as a drink or a soup. *Serves six.*

1-2 pieces of bread
1 kg tomatoes, peeled and seeded
2 small green peppers
2 cloves garlic
½ cucumber
¼ cup olive oil (60 ml)
5 Tbsp sherry vinegar
salt
1-2 cups water
ground black pepper

Sprinkle the bread with water and set aside.

Chop tomatoes, peppers, garlic, and cucumber and put in food processor or blender. Mix until blended.

Strain the vegetables into a large (non-metal) bowl.

Blend the bread in the food processor, incorporating the oil into it in a slow stream. Add vinegar and a pinch of salt.

Put a little of the tomato mixture in the blender again, and then pour the contents of the blender into the large bowl with the tomato.

Stir in water (adding more to make the gazpacho thinner if desired). Adjust seasonings, adding ground black pepper to taste.

Chill for several hours before serving. Serve with little bowls of chopped vegetables for garnish: cucumber, tomato, pepper, onions, or whatever else you like.

Salmorejo

This hearty cold soup hails from Córdoba. It is also tomato-based, but more filling than gazpacho because it has more bread. *Serves four (or more as a dip or sauce).*

½ kg bread—*pan payés*, a round loaf found in any *panadería*, is recommended
½ cup olive oil (120 ml)
1 kg ripe tomatoes, chopped (peeled and seeded if desired)
1 clove garlic
2 tbsp sherry vinegar
1 tsp salt

Garnish:

jamón serrano, chopped
4 hard-boiled eggs, cut into small pieces

Cut the bread into chunks, sprinkle with water, and set aside. In a food processor or blender, purée the tomatoes and garlic with a pinch of salt.

Add the bread and blend with the mixture. With the blender running, add the oil in a slow drizzle until incorporated.

Add the vinegar and blend again. Add salt to taste.

Chill for several hours. Serve with ham and eggs as a hearty garnish, or with whichever other garnishes you like (chopped vegetables are lovely and fresh).

Note: If you are making large amounts of *salmorejo* or *gazpacho* that you're going to store for several days, beware not to go overboard with the vinegar or garlic as their flavor intensifies over time.