

GAZPACHO CORDOBES

SOURCE: EPICURIOUS.COM (Lawrence Saez, San Francisco CA, with thanks to Pat Matula)

This nourishing cold soup is ideal for a hot summer day and is best enjoyed with a glass of Manzanilla Sherry.

INGREDIENTS:

2 lbs tomatoes	2 red bell peppers
2 Kirby cucumbers	4 Garlic cloves
2 TBS Sherry vinegar (or to taste)	1/2 C extra-virgin olive oil
1/2 9" round loaf crusty bread	1/2 tsp minced fresh tarragon leaves
2 tsp salt, or to taste	1 tsp freshly ground black pepper (or to taste)

DIRECTIONS:

Preheat oven to 350° F - line a baking pan with foil. Arrange tomatoes + bell peppers in baking pan - roast in upper third of oven 30 minutes - transfer tomatoes to large glass or ceramic bowl - continue roasting peppers till lightly charred (about 15 minutes more) - transfer peppers + any juices in pan to another large glass or ceramic bowl - let stand, covered, till peppers are cool enough to handle.

Holding tomatoes over bowl to catch juices, peel/cut into pieces. Holding peppers over their bowl to catch juices, peel peppers - discard stems + seeds. Tear peppers into pieces and add to tomatoes. Pour pepper juice through fine sieve into tomato mixture. Peel/chop cucumbers. Finely chop garlic and stir into tomato mixture with cucumbers, vinegar + oil. Cut four 1/2"-thick slices from cut side of loaf and trim crusts from slices. Cut slices into 1" pieces - in small bowl soak in water to cover 10 minutes. Drain bread, without squeezing out excess liquid, and stir into tomato mixture with tarragon + pepper - chill mixture, covered, at least 8 hours and up to 1 day.

In a food processor, purée mixture (in batches if necessary) and return to bowl - chill gazpacho, covered, 2 hours. Force gazpacho through food mill into another large bowl - season with additional vinegar, salt + pepper, if desired.

Makes about 5 1/2 C