

GAZPACHO WITH BASIL PESTO

4 LARGE, RIPE TOMATOES
2 LARGE CUCUMBERS
1 LARGE RED ONION
2 MEDIUM RED PEPPERS
1 JALAPENO PEPPER
2 CLOVES OF GARLIC
1 TBSP OF RED WINE VINEGAR
1 TBSP OF OLIVE OIL
2 CUPS OF STALE COUNTRY BREAD, CRUSTS CUT OFF

SLICE TOMATOES IN HALF HORIZONTALLY AND GENTLY SQUEEZE OUT THE SEEDS. YOU DON'T HAVE TO REMOVE THEM ALL. SLICE IN LARGE CHUNKS.

PEEL CUCUMBERS. SLICE LENGTHWISE IN HALF. SCOOP OUT SEEDS. RESERVE HALF OF ONE CUCUMBER FOR GARNISH. CUT THE REST INTO LARGE CHUNKS.

PEEL AND CUT RED ONION IN HALF. RESERVE HALF FOR GARNISH. ROUGHLY CHOP THE REST.

REMOVE SEEDS AND WHITE PULP FROM RED PEPPERS. RESERVE HALF OF ONE FOR GARNISH. CUT UP THE REST.

SLICE AND REMOVE SEEDS FROM JALAPENOS. FOR A MILDLY HOT GAZPACHO, USE HALF A PEPPER. HOTTER – MORE PEPPER.

CUT STALE BREAD IN CHUNKS AFTER SLICING OFF THE CRUSTS. PLACE IN A BOWL. COVER WITH WATER AND ALLOW TO SIT FOR A FEW MINUTES TO SOFTEN. SQUEEZE OUT WATER AND RESERVE.

PLACE ALL THE INGREDIENTS, EXCEPT THE VEGETABLES YOU'VE RESERVED FOR THE GARNISH, IN A FOOD PROCESSOR. PUREE. YOU MAY HAVE TO DO THIS IN BATCHES. SEASON WITH SALT AND PEPPER. POUR INTO A BOWL AND REFRIGERATE FOR AT LEAST TWO HOURS.

BASIL PESTO

3 CUPS OF BASIL LEAVES
1 CUP OF PARSLEY LEAVES
2 CLOVES OF GARLIC (NOTE: IF YOU WANT A LESS GARLICKY PESTO, PARBOIL THE GARLIC CLOVES FOR ONE MINUTE.)

JUICE OF ONE LEMON
ABOUT $\frac{3}{4}$ CUP OF OLIVE OIL

PLACE ALL INGREDIENTS EXCEPT THE OIL IN A FOOD PROCESSOR. PULSE A FEW TIMES TO FINELY CHOP, THEN PULSE AGAIN, ADDING THE OLIVE OIL IN A THIN STREAM TILL IT HAS A THICK BUT SOUPY CONSISTENCY.

BEFORE SERVING, CUT RESERVED ONION, RED PEPPER, AND CUCUMBERS IN A FINE DICE AND TOSS IN A BOWL.

SERVE SOUP IN CHILLED BOWLS WITH THE BASIL PESTO AND GARNISH ON THE SIDE.

SERVES 4