

Greek Gazpacho Soup

Adapted from Ina Garten

Ingredients:

2 thick slices day-old bread, such as ciabatta or peasant white, crusts removed
6 large cloves garlic, chopped
2 tbsp freshly chopped oregano leaves
2 tbsp chopped flat-leaf parsley
4 tbsp red wine vinegar
2 tbsp white wine vinegar
5 tbsp good olive oil
1 red bell pepper, seeded, chopped
1 yellow bell pepper, seeded, chopped
2 small red onions, chopped
1 shallot
1 lg seedless hot house or English cucumber, unpeeled, seeded, and chopped
4 large ripe tomatoes, chopped
3/4 cup kalamata olives, pitted and chopped
36-ounces Sacramento tomato juice
1 box Pomi strained tomatoes
4 tsp kosher salt
2 tsp freshly ground black pepper
8 ounces good feta cheese, small-diced not crumbled
10 tbsp olive oil – finishing quality

Freeze finishing olive oil in ice cube tray or shot glasses

Place the bread, garlic, oregano, and parsley in a food processor and process until everything is finely chopped. Add the vinegar and olive oil and process again until smooth. Transfer the mixture to a large mixing bowl.

Place the peppers, red onion, shallots, cucumbers, and tomatoes separately in the food processor and process until very coarsely chopped. Add to the mixing bowl. Add the tomato juice, Pomi strained tomatoes, salt, and pepper and stir well. Taste for seasoning, cover with plastic wrap, and refrigerate for at least 3 hours (longer the better). Adjust seasoning as needed after refrigeration. Fold in the feta, sprinkle on olives, place olive oil ice cube in middle and serve cold.