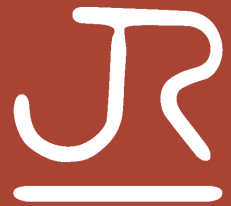


J. Rickards Winery



CREAMY GAZPACHO ANDALUZ

Prep time: 15 min | Rest time: 1 hr 30 min | Cook time: 5 min | Total time: 1 hr 50 min | 8 servings
Recommended wine pairing: *J. Rickards Ava Rae Rosé*

INGREDIENTS

FOR THE GAZPACHO

3 lbs ripe tomatoes, cored and seeded
1 small cucumber, peeled, halved, and seeded
1 medium green pepper, halved, cored and seeded
1 small red onion, peeled and halved
2 garlic cloves, peeled and quartered
1 small serrano chile (or to taste), stemmed, halved, and seeded
3 tsp kosher salt
1 slice white sandwich bread, torn into 1" pieces
¾ cup extra virgin olive oil
3 Tbsp sherry vinegar
1 tsp ground cumin
freshly ground black pepper to taste

GARNISH

¾ lbs large salad shrimp
1 ripe avocado, diced and sprinkled with 1 tsp lemon juice
3 Tbsp capers
8 long chive spears
extra virgin olive oil
freshly ground black pepper

DIRECTIONS

- 1 Rough chop (½" pieces) the tomatoes, cucumber, green pepper, and red onion and place in a large bowl. Add garlic, chile, and salt. Mix well and set aside for 30 minutes to release their liquid.
- 2 After resting, add bread pieces to vegetable mixture and stir to soak the bread thoroughly.
- 3 In three batches, add vegetable bread mixture to blender and process on low setting. Once mixture starts to liquefy, increase speed and continue until completely smooth and creamy. With blender running, slowly drizzle ¼ cup oil and 1 Tbsp vinegar into each batch, adding the cumin in the last batch. Transfer each batch to one large bowl. Stir well, season with black pepper to taste, and refrigerate for at least one hour.
- 4 To serve, divide the avocado and shrimp into individual bowls or glasses. Ladle soup over and then garnish with capers, chive spears, olive oil, and black pepper.