



Summer recipes

from

TINYDYNAMITE

A Recipe from Producing Artistic Director KC MacMillan

KC's Summer Gazpacho *(adapted from the New York Times)*

"It's the perfect start to a casual summer dinner party — I like to follow it up with thick slices of bread grilled on the grill, along with a steak salad."

Ingredients

2 pounds ripe red tomatoes, cut into chunks

(Campari are most flavorful!)

1 Italian frying (cubanelle) pepper or other long,

light green pepper cored, seeded, and cut into chunks

1 cucumber, peeled and cut into chunks

1 small mild onion (white or red), peeled and cut into chunks

3 cloves garlic

2 teaspoons sherry vinegar, more to taste

Salt

½ cup extra-virgin olive oil (or to taste), plus
some for drizzling

To Make

- Combine all produce and garlic cloves and blend on high speed until very smooth, at least 2 minutes. Pause as needed occasionally to scrape down the sides.
- With the blender running, add the vinegar and 2 teaspoons salt. Slowly drizzle in the olive oil. The gazpacho will turn bright orange or dark pink and resemble salad dressing in consistency. Add olive oil until texture is creamy.
- Strain the mixture thoroughly and discard the solids. Transfer to a large pitcher (preferably glass) and chill until very cold, at least 6 hours.
- Before serving, adjust salt and vinegar to taste. If soup is very thick, stir in a few tablespoons ice water. Serve in glasses (over ice if desired) or in a bowl, with a few drops of olive oil on top.