

You might compare with any of the recipes you have —

# Gazpacho? Or Gazpacho?

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Our recent search for gazpacho recipes has now yielded this collection, which comes from Iberia Air Lines of Spain.

## Gazpacho Andaluz I

- 2 lbs. very ripe tomatoes
- ½ lb. cucumbers
- 2 fresh green peppers
- 1 garlic clove
- ¾ c. bread crumbs
- ¼ c. Spanish olive oil
- ¼ c. vinegar
- 1 quart cold water
- Several ice cubes
- 1 tsp. salt

### 1 c. cubed toasted bread for croutons

Either mash together or blend in electric blender the garlic, salt and bread crumbs. Peel and section cucumbers and remove heart. Add three strips of peel and the heart to the garlic mixture and puree. Peel tomatoes and add to puree. Blend until smooth. Pour into a large bowl. Chop or dice tomatoes, cucumbers and green peppers that are left and add to puree. Season with salt and vinegar to taste. Add olive oil and cold water and stir vigorously. Let stand. When ready to serve, add ice cubes and mix until cubes are melted. Pour into bowls, sprinkle with croutons, and serve.

## Gazpacho Andaluz II

- 2½ lbs. ripe tomatoes
- 1 lge. onion
- 2 cloves garlic
- 2 T. olive oil
- 1 T. vinegar
- 1 green pepper
- 1 thick slice stale brown bread
- 3 c. cold water
- Salt to taste

- Minced tomatoes
- Minced cucumbers
- Minced pimiento
- Toasted bread cubes

Mix oil and vinegar in blender or crush together in wooden bowl with the following ingredients: green pepper, salt, garlic, onion, slice of brown bread. Add cold water and blend until smooth. Add tomatoes and blend thoroughly. Chill in refrigerator at least one hour to permit flavors to blend. Serve in bowls, sprinkle toasted bread cubes on top. Pass dishes of minced tomatoes, cucumbers and pimiento as garnish.

## Gazpacho Andaluz III

- 2 med. cans thick tomato juice
- ¼ c. Spanish olive oil
- ¼ c. lemon juice
- Tabasco
- Salt

- Diced green pepper
- Diced raw onion



- Diced cucumber
- Diced toasted bread

Blend soup ingredients until satin smooth. Chill for at least one or more hours. Serve surrounded by dishes of diced ingredients.

## Gazpacho Valenciana

- 2 cans tomato puree
- ¼ c. olive oil

- 1 T. vinegar
- ¼ tsp. cumin
- 2 garlic cloves
- 1 tsp. salt
- 12 ice cubes

- Minced cucumber
- Minced sweet pepper
- Minced onion
- Crisp bread cubes

Mash garlic with salt, cumin and olive oil. Combine with pureed tomatoes. Add vinegar and blend until smooth. Put in refrigerator to chill. Meanwhile, saute bread cubes in olive oil until golden brown. Drain on absorbent paper. Add ice cubes to soup half hour before serving. Top each bowl with croutons. Pass minced vegetables for garnish.

## Gazpacho Sevillana

- 1 lge. can tomatoes
- 1 can pimiento
- 2 T. vinegar
- 2 garlic cloves
- ¼ c. Spanish olive oil
- ¼ c. fine dry bread crumbs
- 4 c. cold water
- 1 tsp. salt

- 2 hard-cooked egg yolks, minced
- 1 c. minced green onions

Mash garlic and salt to a paste. Add pimiento.

Beat in olive oil. Add bread crumbs. Add tomatoes. Blend until smooth as satin. Whip in vinegar. Serve with a garnish of egg yolks and onions.

## Gazpacho con Almendras

- 1 lge. can tomatoes OR 2 lbs. fresh ones
- 24 blanched almonds
- 1 tsp. fresh tarragon
- 1 T. minced parsley
- 1 chopped green pepper
- 1 peeled cucumber, sectioned, seeded
- 2 onions OR 8 scallions
- ¼ c. Spanish olive oil
- ½ tsp. salt

- 1 T. vinegar OR fresh lemon juice
- 1 med. can vegetable juice
- 3 c. chicken broth

- Minced green pepper
- Minced cucumber

Crush almonds, parsley and tarragon to form a paste in the blender. Add green pepper and cucumber, onions, tomatoes, olive oil, salt, vinegar, vegetable juice until blended. Add chicken broth and blend until utterly smooth. Chill for several hours. Add ice cube to each serving. Pass minced pepper and cucumber.

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