

# Best Gazpacho Recipe



When I was young, I hated tomatoes. Can you believe it? How could anyone hate tomatoes? I don't know, I'm guessing it was a whole texture issue. My mother used to grow them and I hated the smell of the plants too. Now, that smell just makes me swoon over the deliciousness that I know is coming from a plant like that. Loving tomatoes like I do now, you'd think I'd love gazpacho, BUT I can't stand gazpacho that just tastes like you're eating salsa. Like, excuse me but can I have chips instead of a spoon? That type of gazpacho can be so thick it can almost make you gag. Are you in agreement with me here? Now this is the best gazpacho recipe! It's fast, easy and healthy to boot. Made with super sweet sunny gold tomatoes, it's practically just pure pureed tomatoes, topped with some luscious

avocado chunks and you have summer in a bowl!

Make this now while those sunny golds are flooding the farmers market stands and avocados are perfectly ripe and plentiful. This is super simple and so delicious. I hope you enjoy it just as much as we do. The basis of this recipe came from the August issue of [Food and Wine](#) magazine, but I have changed it up a bit - less water than they originally call for (who wants to dilute the sweetness of these tomatoes?) and more spice by including the seeds from the jalapeño. But a big thank you to [Justin Chapple and Food and Wine](#) for providing the inspiration and foundation of this wonderful summer starter dish!

**GOLDEN GAZPACHO WITH AVOCADO** - serves 4 - adapted from [Justin Chapple and Food and Wine magazine](#)

2 pounds yellow or orange cherry tomatoes

1 small garlic clove, crushed

1/4 cup extra-virgin olive oil

2/3 of a jalapeño, minced, with seeds

2 Tbs. water

Kosher salt

Fresh ground pepper

1 avocado, diced

In a food processor, puree the tomatoes, crushed garlic and jalapeño with 2 Tbs. of water. With the machine on, gradually add the olive oil until incorporated. Transfer to a bowl and season with salt and pepper. Refrigerate until chilled, about 30 minutes. Ladle the gazpacho into bowls, top with diced avocado, and serve with LOVE. The gazpacho can be made ahead and refrigerated overnight.