

Cucumber, Poblano, and Celery Leaf Gazpacho

Recipe 250 of 365

Chop the vegetables as finely as you have the patience for – big, irregular chunks make a more casual impression, but the soup will certainly taste just as great. Or, if you're short on patience and/or time altogether, just throw everything in the blender for a smoother (but in my opinion, slightly less attractive) gazpacho. No matter what you do to the vegetables, do be sure to let the soup sit for a while before you serve it – the juices that seep out of the cucumbers and tomatoes over time are what give this version its liquidity.

TIME: 20 minutes

MAKES: 2 to 4 servings

1 pound heirloom tomatoes (any color), finely chopped
1 small seedless cucumber (about 1/2 pound), finely chopped
1 poblano pepper, seeded and finely chopped
1/4 cup finely chopped red onion
1 large garlic clove, finely chopped
1/4 cup loosely packed celery leaves (or cilantro), finely chopped
1 tablespoon olive oil
2 tablespoons sherry vinegar
Salt and freshly ground pepper
Tabasco or other hot pepper sauce, to taste

Mix the tomatoes, cucumber, pepper, onion, garlic, and chopped celery leaves in a large bowl and stir to blend. Add the oil and vinegar, season with salt, pepper, and Tabasco, and let sit at least 30 minutes before serving.