

## Heirloom Tomato Gazpacho

Adapted from [Williams-Sonoma](#)

Serves 6

<http://countrygirlinthecity.com>

1/2 red onion, diced  
3 lb. heirloom tomatoes, cored and diced  
1 1/2 cucumbers, peeled, seeded and diced  
1 tablespoon plus 1/2 teaspoon kosher salt  
5 teaspoons fresh lemon juice  
4 tablespoons extra virgin olive oil  
2 teaspoons minced fresh flat-leaf (Italian) parsley  
Freshly ground pepper, to taste  
2 garlic cloves  
1/2 teaspoon minced fresh thyme  
2 tablespoons sherry vinegar  
2 cups cubed baguette bread  
1 large red bell pepper, seeded and diced  
Crème fraîche for garnish (optional)

In a small bowl, stir together 1/2 cup of the onion, 1 cup of the tomatoes, 3/4 cup of the cucumbers, the 1/2 tsp. salt, 1 tsp. of the lemon juice, 1 Tbs. of the olive oil, the parsley and pepper. Cover with plastic wrap and refrigerate until ready to serve.

In a food processor, combine the remaining onion with the remaining 4 tsp. lemon juice, the 1 Tbs. salt, garlic, thyme, vinegar and bread. Puree until the mixture is smooth, about 2 minutes, stopping the processor to scrape down the sides of the bowl with a spatula as needed. Add the remaining tomatoes and cucumbers along with the bell pepper. Puree until the mixture is completely smooth, 2 to 4 minutes. Season with pepper. With the motor running, slowly stream in the remaining 3 Tbs. olive oil and puree for 1 minute. Taste and season with salt and pepper, if needed. Transfer the soup to a large bowl, cover with plastic wrap and refrigerate for at least 1 hour or up to 1 day.

Before serving, stir soup to mix any olive oil that has settled to the top back into the soup. Ladle the gazpacho into tumblers or bowls. Garnish each portion with crème fraîche and a large spoonful of the diced vegetables.