

Gazpacho Sunrise

For the yellow gazpacho:

3 cups chopped yellow tomatoes, such as Sungolds, Golden Raves, or Pineapple
1 small yellow onion, roughly chopped
1 cup chopped cucumber
½ cup chopped celery
2 cloves garlic
¼ tsp mustard powder
½ cup chopped sweet yellow pepper
White wine vinegar
Salt

For the red gazpacho:

4 cups chopped red tomatoes
1 small red onion, roughly chopped
1 cup chopped cucumber
2 cloves garlic
½ cup chopped celery, or ¼ cup celery leaves
½ cup chopped sweet red pepper
¼ tsp ancho powder
Red wine vinegar
Salt



Ah, the mighty gazpacho. A delicious, magnificent cold, raw soup from sunny Spain. It's a summer staple in my household. Some people keep pitchers of lemonade in their fridges when the hot weather comes around. Me, I keep gazpacho. It's the ultimate in hot weather food. There's no cooking, so your kitchen won't heat up. Plus, all the veggies make it extremely good for you. Gazpacho is great for a lunch, a poolside snack, a light supper, or, if you find you've indulged too heavily the night before, it's a good hangover cure. I like gazpacho in bowls. I like gazpacho in travel mugs so I can "eat" while I'm driving. I like gazpacho in glasses. And that's what we're doing today.

Why two colors? Because it's beautiful. You could make a green one too, full of basil and mint, but I find it hard to get good green tomatoes (that is, tomatoes that are green when ripe and not under ripe tomatoes) that make a tasty soup. If you go that route, try to find a variety called Green Zebra. Personally, I like the two colors best. Serve it for a party in those little plastic shot glasses. It gives people something to do other than actual shots, and your party will be the better for it. Adjust the spice levels to your preference.

Make it several hours or even up to two days before you want to eat it. You'll want to give it time to chill down and let the flavors ripen. Don't layer the two colors together until you're ready to serve it, though.

To make, start with the yellow one. Blend everything in a blender until smooth. Taste and adjust for salt and acid. I usually use about a tbsp each of salt and vinegar, but I like things very salty and very acidic. Start with less and add as you taste. Once you're happy with it, pour it into a large jar or container and chill thoroughly.

Then, blend up the red one. You don't need to wash the blender because the yellow color isn't strong enough to alter the red one. Same routine with tasting for salt and vinegar. Pour into a container and chill very well.

This recipe makes about a quart of each color, although there will be slightly more red soup, and that's a good thing.

To serve, pour your yellow gazpacho to fill your glass by about 1/3. To layer the red on top, get a spoon, and pour the red gazpacho over the back of the spoon and into the glass. The point of the spoon is to break the fall of the red gazpacho and make it more likely that it will rest on top. But it doesn't have to be perfect. Fill your glass up and serve cold.

You might even want to serve this with ice in the glasses. If you do, add the ice before you pour in the soup.

If Bloody Mary's are your thing, gazpacho is an excellent starting point for homemade Bloody Mary mix. Add some horseradish, some Worcestershire, some citrus, and whatever else you're into, mix with a shot of vodka, and enjoy.