

# ASTORIA CAFÉ & MARKET

## GAZPACHO

6 oz. Pita Bread torn into 1-2" chunks  
 4 Large Very Ripe Tomatoes, cored and cut into rough, 1" chunks  
 1 Small Cucumber, peeled, seeded and cut into rough 1" chunks  
 1 Small Red Onion, peeled and cut into rough 1" chunks  
 1 Medium Green or Red Bell Pepper, cored, seeded and cut into rough 1" chunks  
 ¼ C. Fresh Oregano Leaves, roughly chopped  
 2 Cloves Garlic, peeled and smashed  
 1 C. Extra Virgin Olive Oil, plus more for serving  
 2 Tbsp. Sherry Vinegar, plus more for taste  
 Salt  
 Freshly Ground Pepper  
 Chopped Herbs(Parsley, Chives or Oregano) for serving

Place bread in bottom of a large bowl. Add half of the tomatoes in an even layer, seasoning generously with salt and pepper. Add cucumbers, onion, peppers and garlic. Sprinkle with oregano and season more generously with salt and pepper. Add remaining tomatoes. Sprinkle with additional salt and pepper. Drizzle oil and vinegar over top. Rest at room temperature for 30 minutes.

With a wooden spoon or by hand, toss all ingredients until evenly incorporated. Transfer half the ingredients including liquid at the bottom, to the jar of a blender. Blend on high speed for three minutes or until completely smooth. Using a fine mesh strainer, press mixture into a large bowl. Repeat with remaining soup. (You may need to work in more batches.) Season with additional salt, pepper and vinegar, to taste.

Garnish with chopped herbs.  
 Drizzle with extra virgin olive oil.  
 Serve immediately.

(May be chilled for up to three days before serving.)