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Late Summer Raspberry-Nectarine Gazpacho

by Marjorie Druker

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This recipe tries to preserve the traits of a traditional gazpacho while adding the intoxicating fruit flavors of raspberries and nectarines. For a picnic on a hot summer day, I like to pack the thoroughly chilled soup into pint glass mason jars and put them in my cooler. I am always so eager to eat that by 10 a.m., I start asking my husband, Paul, every ten minutes if it's almost time for lunch yet. Usually, by 11:30, he gives in and I get to twist open the lids. Ahh, euphoria!

Makes 8 to 10 servings

Ingredients:

4 cups red raspberries
6 nectarines, peeled and diced
1 bunch scallions, thinly sliced
1 yellow bell pepper, seeded and diced small
1 orange bell pepper, seeded and diced small
1 long English cucumber, diced small
2 ripe tomatoes, finely diced
3 cloves garlic, minced
¼ cup extra-virgin olive oil
2 tablespoons raspberry vinegar
6 cups V-8 Splash juice (or any fruity juice blend)
Pulp from 1 passion fruit (optional)
6 cups tomato juice
1 cup fresh bread crumbs
Juice of 2 fresh limes
½ bunch fresh cilantro, chopped
½ teaspoon green Tabasco sauce
Kosher salt and freshly ground black pepper, to taste

Procedure:

In a very large and deep bowl, combine the raspberries, nectarines, scallions, yellow and orange peppers, cucumber, tomatoes, garlic, olive oil, vinegar, V-8 Splash, passion fruit if using, tomato juice, bread crumbs, lime juice, cilantro, Tabasco sauce, salt, and pepper and stir well.

Pour 1 quart of the soup into a blender. Puree until the texture is mostly smooth, but a few chunks remain. Return to the bowl and stir to incorporate. Cover the bowl and refrigerate for at least 3 to 4 hours before serving.

Permission line: Recipe reprinted from *New England Soup Factory Cookbook: More Than 100 Recipes from the Nation's Best Purveyor of Fine Soup*
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