



green gazpacho

with fried almonds

Recipe from Men Who Cook Chef Peter Juran. Makes 4 servings

INGREDIENTS

- 4 scallions, coarsely chopped
- 1 green bell pepper, coarsely chopped
- 1 medium cucumber, peeled, seeded, and coarsely chopped
- 1/2 to 1 jalapeño, chopped
- 1 clove garlic, chopped
- 1 cup water
- 3/4 teaspoon ground cumin
- Kosher salt
- 3 cups spinach leaves
- 1/2 cup cilantro
- 4 tablespoons olive oil
- 2 tablespoons Sherry vinegar
- 1/3 cup whole raw almonds, coarsely chopped

DIRECTIONS

1. Combine scallions, bell pepper, cucumber, jalapeño, garlic, water, 1/2 teaspoon cumin, and 1/2 teaspoon salt in a blender. Pulse until almost smooth.

2. Add spinach, cilantro, 2 tablespoons olive oil, and vinegar. Blend until mixture is very smooth, adding a drop or two of water if necessary to thin the soup. Taste and adjust seasonings. Refrigerate until very cold.

3. Heat remaining 2 tablespoons olive oil in a small skillet over moderate heat. Add almonds and remaining 1/4 teaspoon cumin and fry, stirring frequently, until almonds are golden brown and nutty-smelling, 3-5 minutes. Using a slotted spoon, transfer nuts to a paper towel-lined plate to cool. Season with salt.

4. Serve gazpacho garnished with some fried almonds.