

## Gazpacho With Smoked Paprika

### Ingredients

2 small onion dice small

2 red peppers diced small

1/2 c olive oil

3 cloves garlic rough chopped

5 ripe tomatoes chopped

1 1/2 english cucumbers peeled and chopped

1/4 c basil chopped

1 1/2 tbsp smoked paprika

2 c still water

1/4 c sherry vinegar

2 c sparkling water

Kosher salt and fresh ground pepper to taste

### Directions

Sauté in a large sauce pot, add olive oil, onions and peppers until soft

Add the garlic and tomatoes and continue cooking for another 2 minutes

Add the cucumbers, basil paprika and still water, cover and cook on medium heat until all of the vegetables are soft and tender

Blend the soup until smooth and cool

When cold add the vinegar and the sparkling water

Season with salt and pepper to taste

## Grilled Vegetable Pinxto

### Ingredients

4 small eggplants

4 small onions halved

4 red bell peppers

2 tomatoes

Extra virgin olive oil for brushing, plus 1/3 cup

2 cloves garlic, minced

3 tbsp sherry vinegar

1/4 really good extra virgin olive oil

Salt

### Directions

Prepare a hot fire in a charcoal grill

Brush the eggplants, onions, peppers and tomatoes with oil

Place the vegetables over the fire and grill until the skins blacken and the vegetables are tender

Place vegetables in a container with lid and let steam for 10-15 minutes

When cool enough to handle, peel the eggplants, peppers, and tomatoes

Peel away the outer layer of the onions

Cut lengthwise into strips about 1 1/2 inches wide

Transfer to a bowl

Mix the garlic with the vinegar and oil, sprinkle over the vegetable season with salt, and toss to mix well

Serve at room temperature on grilled bread