

WHAT'S COOKING



Mary Hemingway's Gazpacho Soup

These instructions are exactly as Bunny Horne recorded them, perhaps while in Cuba with Mary and Ernest Hemingway in 1958. Bill and Bunny and their two sons visited Finca Vigía, the Hemingways home in Cuba for lunch. They were served gazpacho for the first time. Here is the recipe as Bunny Horen wrote it. We've added additional notes.

Recipe courtesy of the Horne family from Barrington, Illinois.

INGREDIENTS:

- 3 cloves garlic—pound with mortar and pestle
- 3 medium onions
- 6 hard-boiled eggs
- 4 T. cracker crumbs or croutons (crushed)
- 2 cups tomato juice or V-8
- Salt to taste (2 teaspoons)
- 3 green peppers
- 3 cucumbers
- 3 big tomatoes
- 8 T. olive oil
- 2 T. wine or sherry vinegar
- Ice cubes

INSTRUCTIONS:

- Dice fine, don't shred. Crush garlic with mortar and pestle with egg yolks. Serves 20 for party (10 cups).

COOKING NOTES:

- Finely dice vegetables with seeds removed. Chop the vegetables so that they're small, but not minced or pulverized. Don't worry if the sizes aren't uniform.
- In a pot or large bowl, combine tomatoes, pepper, cucumber, red onion, olive oil, and wine or sherry vinegar. Stir. Back in the old days, making gazpacho involved pounding the vegetables with a large mortar and pestle into a puree. Today, using a blender or food processor is an option, although you'll want to use them sparingly to avoid a foamy, frothy outcome.
- Mash the garlic with egg and salt to make a garlic-infused paste that adds body and substance to the tomato broth. Use kosher salt to bring out the flavors of the vegetables. The egg whites can be used for a garnish as the recipe above only uses the yolks.
- Pour tomato juice into large pot or bowl with the vegetables. Stir in garlic-egg-salt mixture. Add cracker crumbs and stir so that they dissolve into liquid. Taste for seasoning and add salt, pepper, and (optional) Tabasco and fresh chopped herbs to taste.
- Chill four hours before serving. Garnish with hard-boiled egg whites, avocado slices, chopped parsley, minced red onion, or chopped olives if desired.

Bunny's reference to ice cubes may have been to help chill the soup. You can store gazpacho in the refrigerator and eat it for about a week. The flavors improve with age.