



8 field tomatoes, cored, peeled* and cut into chunks
1 English cucumber, peeled, seeded and cut into chunks
1 red pepper, cut into chunks
1/4 red onion, cut into chunks
1 clove garlic, peeled and smashed
2 tsp salt
2 1/2" slices white bread
3/4 cup of extra virgin olive oil
2 tbsp red wine vinegar
1 cup ice cold water
Chives and olive oil for garnish

1. Add the tomatoes, cucumber, red pepper, onion, garlic, salt and bread into a large bowl, toss and let it rest for 10min.
2. Add the contents of the bowl into a blender. Blend on medium speed while slowly streaming in the olive oil followed by the vinegar. Taste the soup for seasoning and check the consistency. If you want to thin out the soup, blend on low and slowly add as much water as you like to create a desirable consistency.
3. Chill well before serving. Garnish with chopped fresh chives and a drizzle of olive oil.