

By Chef Jeremy Langlois

Green Gazpacho with Crispy Bacon

ingredients

2 English cucumbers, diced
3 green onions, chopped
1 jalapeño, seeded and chopped
1 cup spinach
½ cup chopped celery
½ cup chopped fresh cilantro
½ cup chopped fresh parsley
½ cup water
2 tablespoons apple cider vinegar
1 clove garlic, chopped
1 tablespoon kosher salt
3 tablespoons olive oil
1 cup diced bacon
Crème fraîche

Directions

In the container of a blender, process cucumber, green onion, jalapeño, spinach, celery, cilantro, parsley, ½ cup water, vinegar, garlic, and salt until very smooth. With blender running, add oil in a slow, steady stream until fully combined. If too thick, add more water, 1 tablespoon at a time, until desired consistency is reached. Refrigerate until completely chilled.

Heat a small skillet over medium heat. Add bacon, and cook, stirring occasionally, until crispy and golden brown, about 10 minutes. Remove from the skillet using a slotted spoon, and let drain on paper towels.

Divide soup among serving bowls, and top with crème fraîche and crispy bacon.

