**Beet and Tomato Gazpacho**

2 slices red or white onion

1 large beet (about 6 ounces), roasted

1 small (~6 ounces) cucumber, peeled

2 pounds ripe tomatoes, cored and quartered

2 sticks celery, coarsely chopped

2 large garlic cloves, halved

2 tablespoons red wine vinegar, plus a little extra for the onion

3 tablespoons olive oil

 Salt to taste

½ to 1 cup ice water

For garnish (*optional*)

½ cup diced cucumber

Slivered fresh mint leaves

Directions:

Put the onion slices in a bowl, cover with cold water and add a few drops of vinegar. Let sit for 5 minutes while you prepare the remaining ingredients. Drain and rinse with cold water. Cut in half or into smaller pieces as desired.

Working in two batches, blend all of the ingredients, except the garnishes, in a food processor or blender for 2 minutes (or longer), until smooth and frothy. Transfer to a bowl or container (a metal bowl is the most efficient for chilling). If desired, dilute or thin with more water. Chill for at least 2 hours before eating. Garnish each bowl or glass with diced cucumber and slivered fresh mint leaves.

http://cooking.nytimes.com/recipes/1014952-beet-and-tomato-gazpacho