

gazpacho with croutons and sausage

[Bon Appétit](#) | *July 1995*

-

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- [reviews \(2\)](#)
- [my notes](#)

The classic cold soup, as interpreted by Ouro Branco restaurant, Vila Viçosa, Portugal.

Servings: Serves 6.

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Ingredients

2 garlic cloves
1 teaspoon salt
6 medium tomatoes, seeded
1 green bell pepper, seeded
1 cucumber, peeled, seeded
2 cups cold water
1/4 cup distilled white vinegar
4 tablespoons olive oil
2 tablespoons chopped fresh cilantro

3 1/2 cups 3/4-inch cubes day-old French or Italian bread
4 ounces fully cooked smoked sausage (such as linguiça or hot links), cut into 3/4-inch pieces

Preparation

Mash garlic and salt in mortar with pestle until paste forms. Transfer to large bowl. Finely chop tomatoes, bell pepper and cucumber and add to bowl. Add 2 cups cold water, vinegar and 2 tablespoons oil. Stir in chopped cilantro. Season with pepper. Cover soup and refrigerate until cold, about 3 hours.

Heat 2 tablespoons oil in heavy large skillet over medium-high heat. Add bread; sauté until golden, about 12 minutes. Season croutons with salt. Cool. Serve soup with croutons and sausage.

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mexican meatball soup with rice and cilantro

[Bon Appétit](#) | *December 2000*

Jill Cole, Fallbrook, CA

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- [my notes](#)

"For as long as I can remember, every Christmas Eve I've hosted an open house with a Mexican buffet," writes Jill Cole of Fallbrook, California. "Any suggestion of varying the meal is met with cries of protest from family and friends. I set out guacamole, salsa, homemade tamales, and what has become my famous albóndigas soup."

Be sure to put out hot sauce for those who like extra heat.

Servings: Makes 6 to 8 (main-course) servings.

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Ingredients

2 tablespoons olive oil
2 3/4 cups chopped onions
4 garlic cloves, minced
2 small bay leaves
5 14 1/2-ounce cans beef broth
1 28-ounce can diced tomatoes in juice

1/2 cup chunky tomato salsa (medium-hot)
1/2 cup chopped fresh cilantro

1 pound lean ground beef
1/4 pound bulk pork sausage
6 tablespoons yellow cornmeal
1/4 cup whole milk
1 large egg
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon ground cumin

1/2 cup long-grain white rice

Preparation

Heat oil in heavy large pot over medium-high heat. Add 1 3/4 cups onions, 2 garlic cloves and bay leaves; sauté 5 minutes. Add broth, tomatoes with juices, salsa and 1/4 cup cilantro; bring to boil. Cover and simmer 15 minutes.

Meanwhile, combine ground beef, pork sausage, cornmeal, whole milk, egg, salt, pepper, cumin, then remaining 1 cup onions, 2 garlic cloves and 1/4 cup cilantro in medium bowl. Mix well. Shape meat mixture by generous tablespoonfuls into 1- to 1 1/4-inch balls. Add rice and meatballs to soup and bring to boil, stirring occasionally. Reduce heat, cover and simmer until rice and meatballs are tender, stirring occasionally, about 20 minutes. Season to taste with salt and pepper. Ladle soup into bowls and serve.