

Enjoy savory seafood chiller

By **MAT SCHAFFER**

The seafood gazpacho at New England Soup Factory looks so refreshing you want to dive into it on a hot day.

"I happen to love gazpacho; I think it's the perfect summer food," said chef-owner Marjorie Druker.

CHEF'S SPECIAL

"It cools your body down and it's simultaneously nourishing and light."

Though the marriage of gazpacho and seafood may sound unorthodox, the combination is delicious.

"I think of things I love to eat; that's how I create them," Druker said. "Gazpacho and seafood are a natural together. It just seemed as if they would go together very well. Call it a cold bouillabaisse, if you will."

Equally delectable as a first course or an entree, this is such an adaptable and appetizing dish, Druker recommends you make a lot.

"Gazpacho is very labor intensive," she said. "It takes a lot of



STAFF PHOTO BY TED FITZGERALD

SOUP AHOY: Marjorie Druker of New England Soup Factory displays her seafood gazpacho.

chopping and dicing and putting together and tasting to make sure you've achieved the right flavor and texture.

"So when you make it, go full force and make enough so you'll have it all week. You could eat this for breakfast, lunch or dinner, it's that good."

NEW ENGLAND SOUP FACTORY SEAFOOD GAZPACHO

1 English cucumber, diced
1 c. diced red pepper
1 c. diced yellow pepper
1 c. diced native tomatoes

½ c. diced Vidalia onion
3 cloves finely minced garlic
1 c. best-quality extra-virgin olive oil
2-3 limes, freshly squeezed
1 T. sherry vinegar
1 small bottle clam juice
1 can (46 oz.) tomato juice
3 T. chopped cilantro
1 avocado, diced
¼ lb. freshly poached scallops
¼ lb. freshly poached shrimp
8 oz. fresh Maine crabmeat
2 t. Tabasco
Kosher salt and black pepper to taste

In a very large bowl, combine the diced vegetables. Add the garlic, olive oil and lime juice and season with salt and black pepper.

Let macerate in the refrigerator for 1 hour.

Remove and add the remaining ingredients and chill at least 3-4 hours before serving.

Makes 10-12 servings.

New England Soup Factory: 2-4 Brookline Place, Brookline, (617) 739-1899; 244 Needham St., Newton, (617) 558-9988.