

Gazpacho

Show: Jan 9th

Ingredients: Makes 6 cups

1 sm Onion, Bermuda or other sweet one
2 sm Cucumbers, firm, peeled and cup up
2 sm Bell Peppers, one yellow, one red de-ribbed and cut up
6 med Tomatoes, cored, peeled & cut into 1/8s
5 cloves Garlic, smashed and peeled
1 cup Tomato Juice
3 Tbls Olive oil
1 Juice of a lime
1 Tbls Rice Vinegar
3/4 tsp Chili Powder or 1 small chili pepper
1 Tbls Salt, Kosher (to taste)

Procedure:

Divide the quantities of onion, cucumber, bell peppers and tomato in half. One half is to be finely and evenly diced. The other half, blend in a food processor until smooth, adding 5 cloves of smashed, peeled garlic, 1 cup tomato juice, 3 Tbls olive oil, juice of 1 lime, 1 Tbl rice vinegar, 3/4 tsp chili powder and 1 Tbl kosher salt. If you want some more spice and heat add a few drops of Tabasco or a little cayenne or a little jalapeno pepper blended in the processor.

If you are in a hurry and want to make the whole soup in the processor you can, by putting it on pulse and combining all ingredients and be sure to finely chop the garlic.

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