



Gazpacho

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A cool summer soup, making the most of the fresh, local vegetables!

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3 Cucumber - peeled & seeded	1 tsp Basil
1 Green Pepper	1 pinch Salt
1 Red Pepper	1/2 tsp Pepper
2 Tbls Diced Red Onion	1 Tbls Olive Oil
1 16 oz Can Diced Tomatoes	1 1/2 Tbls Red Wine Vinegar
2 Cloves Chopped Garlic	2 1/2 Tbls Lemon Juice
2 Drops Tabasco	1/2 cup Bread Crumbs
1 tsp Fines Herbs	46 oz Can Sacramento Tomato Juice
1 tsp Oregano	

Chop all vegetables and add to a bowl with diced tomatoes.

Add all seasonings including lemon juice and mix well.

Let stand in refrigerator for 2 hours.

Spin to desired consistency in a cuisinart. You can also chop vegetables by hand to desired consistency if you like.

Add Bread crumbs and mix thoroughly and let refrigerated for 1/2 hour. Add chilled tomato juice and stir.

Serve with chopped scallions and corn chips.

Makes about 12–14 servings. Do not freeze.