

## Raw Gazpacho Soup

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
tomato juice or puree	2 cups	
cherry tomatoes	1 pint	
celery leaves	2 tops	
garlic	1 clove	peeled
basil leaves	10 large	
mint	5 large	
worcestershire sauce	1 Tablespoon	
salt	1 teaspoon	
sugar	1 teaspoon	
cumin	½ teaspoon	
olive oil	1/3 cup	
lemon or lime	4 Tablespoons	
carrot	1 -2	finely chopped
onion	¼ cup	chopped
cucumber	½ cup	peeled, seeded, & finely chopped
red bell pepper	½	finely chopped

- Blend ingredients from tomatoes to lemon in the blender until smooth.
- Pour into large serving bowl, and add ingredients from carrot to bell pepper.
- Let sit for one hour and then serve.

**NOTE:** For a cocktail party, serve in a martini glass with a small splash of peppered vodka. Chopped avocado would make a nice garnish.

**Soup - Cold**