

# Gazpacho

Susan Alsembach

Hello,

This is gazpacho is such an amazing soup especially during hot weather, when the last thing you want to do is spend a long time in a warm kitchen!

I try and make it in the morning so that it has plenty of time to get nice and cool. There is something very refreshing about eating a cool soup on a warm summer's evening.

Stay cool and enjoy,

Susan

# Gazpacho

11 ingredients · 20 minutes · 6 servings



## Directions

1. Finely chop the onion, garlic, tomatoes, cucumber and peppers and place them all in a large salad bowl.
2. Add the tomato juice, sugar cane, salt and pepper to the chopped vegetables. Combine the olive oil and vinegar together then add to the vegetables. Mix well and place in the refrigerator. Serve cold with the croutons.
3. To make the croutons, heat the oven to 350 Fahrenheit. Meanwhile cut the bread into small cubes of about 1cm. Cover with the olive oil and chopped garlic. Place on a baking tray.
4. Cook them for 10 to 15 minutes until they turn golden brown, turning them twice.
5. Leave the soup in the refrigerator for several hours until it is nice and cold. Serve it up sprinkled with the croutons. Enjoy!

## Ingredients

- 1 cup Red Onion
- 3 Tomato
- 1/2 Cucumber
- 1/2 Green Bell Pepper (Deseeded)
- 1/2 Red Bell Pepper (Deseeded)
- 1 Garlic (Clove chopped )
- 850 milliliters Tomato Juice
- 1/2 tsp Cane Sugar
- 1/4 cup Extra Virgin Olive Oil
- 1/4 cup White Wine Vinegar
- 6 slices Whole Grain Bread
- 1/4 cup Extra Virgin Olive Oil
- 1 Garlic (Clove chopped)