

# Gazpacho

## So many ...

...different ingredients can be added to this soup depending on the flavors you are craving!

\*Basil, Roasted Red Peppers, Worcestershire Sauce, Red Wine, Red Wine Vinegar, Croutons,

Cilantro and Lime, Corn, Jalapenos, Red Onion, Green Bunch Onions...

\*Perfect for long hot days and not wanting to heat up kitchen!

\*Quick and easy too!!

\*Great way to use your fresh CSA Herbs and Vegetables!

## Gazpacho

You can chop all ingredients or allow blender or food processor to pulse for you.

Or chop/pulse some of the ingredients and chop some other ingredients.

## Ingredients

4 medium tomatoes, peeled and finely chopped

1/3 cup finely chopped onion (Purple, Vidalia, White, Yellow, Scallions, Green Bunch Onions)

1 to 2 tablespoons chopped fresh parsley (optional)

2 tablespoons chopped fresh chives (optional)

1-2 garlic clove, minced

1/2-1 cup chopped seeded peeled cucumber (cucumber seeds can become part of your Gazpacho)

2 cups tomato juice

1-2 Tablespoons of olive oil (optional and only add after pulling from refrigerator)

1/4 cup cider vinegar

1 teaspoon sugar

1/4 teaspoon salt

1/4 teaspoon pepper

\*Mix all ingredients together.

\*Hand chopped ingredients need longer to blend, so refrigerate 4 hours or can eat at room temperature.

If pulsed in a blender, 1-2 hours refrigeration or room temperature, flavors blend faster when pulsed.

\*Cut back on the tomato juice or omit and add Gazpacho to a nice bed of fresh lettuce as a side salad.

\*Prefer spicy? 4 tomatoes, 1/4 cup of chopped jalapenos, 2-3 tablespoons of cilantro, 1-2 tablespoons of lime juice.

\*Make your own croutons for a topping or bacon bits or cheese or sour cream.

\*Omit most of tomato juice and add cooked off Orzo, 2 tablespoons of Olive Oil for a pasta for a pasta salad.

\*Want a creamer Gazpacho, blend a cup or Gazpacho and mix back into chunky mixture.

This is a fun, easy and a cool meal for any summer day!

Let your imagination run wild!!