



Garden Gazpacho

Yield: 4-6 servings

Ingredients:

- 1 cucumber, halved and seeded
- 2 peppers, cored and seeded (can use any type of pepper: bell pepper, chili, anaheim and jalapeno for a little heat)
- 4 -6 Roma tomatoes
- 1/2 red onion
- Fresh herbs: basil, oregano, parsley
- 2 garlic cloves, minced
- 3 cups of tomato juice (optional)
- $\frac{1}{4}$ cup fresh lemon juice (juice of one lemon)
- 2 tbsp red wine vinegar or sherry vinegar- optional
- $\frac{1}{4}$ cup olive oil
- $\frac{1}{2}$ tsp salt and freshly ground pepper
- Optional: Can also add 1 cup of cubed white bread to blender to thicken the gazpacho
- garnish options: corn kernels, chopped greens, herbs, avocado, onion, mini toasts or croutons

Directions:

1. Use a blender or food processor - Chop the cucumbers, peppers, tomatoes, and red onions into 1- inch cubes. Put each vegetable separately into a blender or food processor and blend until pureed. Add the herbs, garlic, olive oil and bread if using. Blend until combined and reaches desired consistency.
2. Add pureed mixture to a large bowl. Mix in tomato juice, lemon juice, vinegar (if using), salt and pepper. Mix well and refrigerate. The longer gazpacho sits, the more the flavors develop.
3. Garnish options: corn kernels, chopped greens and herbs, avocado and onion.