

GAZPACHO

*A nice, refreshing soup on a hot summer's day.
Shared by Grace Cohen.*

PREP: 20 minutes

SERVINGS: 4

INGREDIENTS:

3 large tomatoes
1 large green pepper
1 sweet Spanish onion
1 large cucumber
1 lemon (or 4 tsp. lemon juice)
1 clove garlic
¼ - ⅓ C. each of fresh basil, chives and parsley
1½ tsp. salt
½ tsp. paprika
½ C. olive oil
1 C. V-8 juice or tomato juice

DIRECTIONS:

Peel and dice tomatoes.
Peel and chop onion and garlic clove.
Chop green pepper and cucumber and remove their seeds.
Chop the basil, chives and parsley.
Place all ingredients except lemon in a food processor.
Squeeze the lemon and add the juice or add 4 tsp. lemon juice to the mixture in the food processor.
Blend all ingredients in the food processor until well-combined, but still slightly chunky.
Chill for 2 hours or longer before serving.

