

Gazpacho

Ingredients:

- 1/2 Cup red wine vinegar
- 1/2 Cup extra virgin olive oil
- 6 large ripe tomatoes, coarsely chopped with their juice
- 1 1/2 Cup V-8 (or more for a thinner soup)
- 2 Red or Green Bell Peppers, coarsely chopped
- 2 onions, coarsely chopped
- 2 shallots, peeled and coarsely chopped
- 2 cucumbers, coarsely chopped
- Pinch of cayenne or Tabasco to taste
- Salt and pepper
- 1/2 Cup fresh dill
- Onion and/or celery salt to taste



In mixing bowl whisk together the vinegar, olive oil, reserved fresh tomato juice and V-8 juice.

Puree the vegetables in small batches in food processor, adding tomato juice mixture gradually. Do not puree completely as you will want it to have some small chunks.

Stir in Cayenne and/or Tabasco, S&P and dill.

Cover and chill for at least 4 hours.