



ME Recipe: Gazpacho

Ingredients:

- 1 English cucumber, halved and seeded, but not peeled
- 2 red peppers, cored and seeded
- 4 plum tomatoes, cored
- 1 red onion
- 3 cloves garlic, minced
- 23-oz. low sodium tomato juice (3 cups)
- 1/4 cup sherry vinegar
- 1/3 cup extra-virgin olive oil
- 1/2 Tablespoon kosher salt
- 1 teaspoon freshly ground pepper

Directions:

Roughly chop the cucumbers, bell peppers, tomatoes, and red onions into 1-inch cubes. Put each vegetable separately into a food processor fitted and pulse until it is coarsely chopped.

After each vegetable is processed, combine them in a large bowl and add the garlic, tomato juice, vinegar, olive oil, salt, and pepper. Mix well and chill before serving. The longer gazpacho sits, the more the flavors develop.