

DON'T SHIVER AT THE SIGHT OF THIS COLD SOUP. IT'S GAZPACHO, AND IT TASTES WONDERFUL!

Great Gazpacho



ingredients

- 1/4 cup of onion**

- 2 to 4 cloves of garlic**

- 1 cucumber**

- 1 medium bell pepper**

- 2 cups of cherry tomatoes (or two whole tomatoes)**

- 2 scallions**

- Juice from 1/2 lemon and 1/2 lime**

- 2 tablespoons of red-wine vinegar**

- 1 teaspoon each of tarragon, basil, and cumin**

- 3 tablespoons of olive oil**

- 4 cups of tomato juice**

- Salt and pepper to taste**

- 1 tablespoon of Worcestershire sauce (optional)**

supplies

- Cutting board**

- Sharp knife**

- Garlic press**

- Measuring cups and spoons**

- 1 large bowl**

- Food processor (optional)**

WhatToDo:

- 1** Peel the onion, garlic, and cucumber.
- 2** Mince the garlic and onion.
- 3** Chop the bell pepper, cucumber, tomatoes, and scallions.
- 4** Combine all the ingredients in the large bowl.
- 5** Add lemon juice, lime juice, vinegar, spices, oil, tomato juice, salt and pepper, and Worcestershire sauce (optional).
- 6** Stir.
- 7** Serve (or chill in the refrigerator before serving).

- **If you have a food processor, this recipe is even easier. Just combine all ingredients, except the tomato juice, in the food processor first. Pulse blend. Then add the tomato juice—slowly—through the spout.**
- **We recommend waiting a day to serve this soup. Why? This gives the spices time to blend together.**
- **This soup goes great with a side of couscous or warm garlic bread.**
- **This recipe makes 6 servings.**

—Alexis Burling