

# Zesty Gazpacho



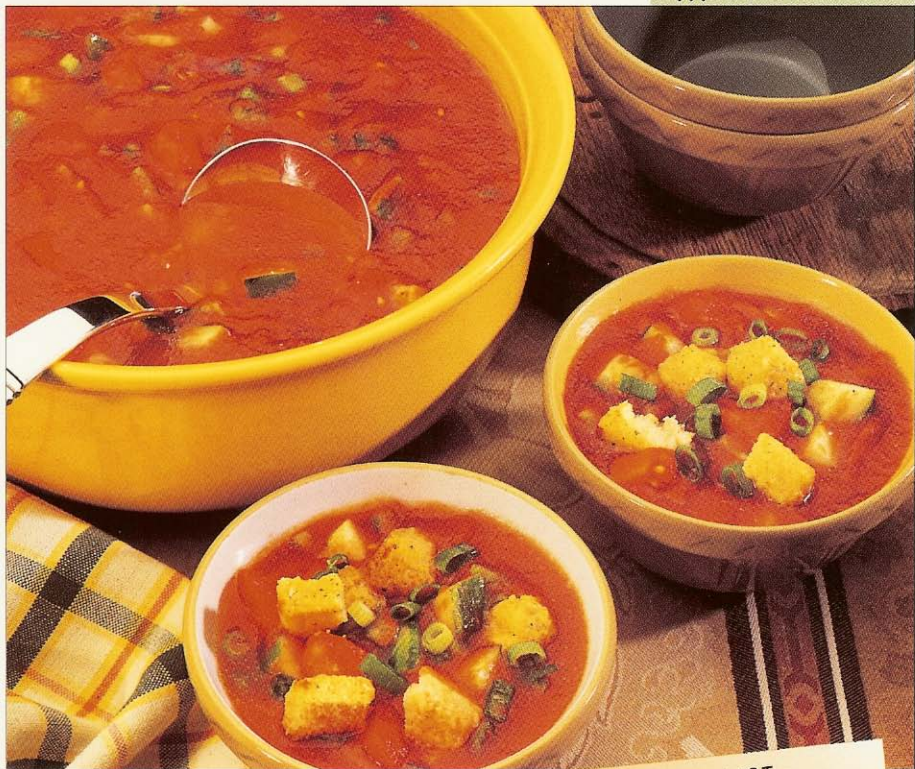
PREPARATION TIME  
25 minutes



COOKING TIME  
none



PERFECT PARTNER  
grilled sausage



When fresh tomatoes are very expensive or of poor quality, substitute canned whole tomatoes. Keep in mind the liquid will replace part of the tomato juice called for in the recipe.

## SHOPPING LIST

- onion • pepper • cucumber
- tomatoes • tomato juice
- celery • vegetable juice

## ON HAND

- garlic • vinegar • salt
- pepper • olive oil

# Zesty Gazpacho

## INGREDIENTS

- 1 small red onion
- 1 small green bell pepper
- 1 cucumber
- 2 stalks celery
- 3 large tomatoes
- 1 clove garlic, crushed
- 3 (6-ounce) cans tomato juice
- 3 (6-ounce) cans vegetable juice cocktail
- 2 tablespoons red-wine vinegar
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Seasoned croutons (optional)
- Sliced green onions (optional)

SERVES **6**

**COOKIN'**  
*Express*

• Leave the stem end intact when cutting the onion. The onion will hold together and be easier to chop.

## Make Ahead

Chop and combine vegetables up to 8 hours ahead. Refrigerate until ready to proceed as recipe directs in step 2.

## ♦ VARIATION

For a spicier soup, add some hot pepper sauce or some finely chopped jalapeño.

**1** Chop red onion, bell pepper, unpeeled cucumber, celery and tomatoes. Combine vegetables in a large bowl, tossing gently to mix.



**2** Stir garlic into bowl. Add tomato juice, vegetable juice cocktail and vinegar; mix well.

**3** Add olive oil, salt and pepper to bowl; stir. Chill, covered, until serving time.



**4** Ladle soup into bowls. Garnish with croutons and green onions. Serve immediately.