

Gazpacho

This traditional chilled Spanish soup is easy to prepare and full of exciting taste. Best to use vegetables at their peak of freshness for best flavor. Add cilantro, lime juice or tobacco sauce to your personal taste. If you want a thinner soup add water or vegetable stock. Serves 6

1 **'Orange Blaze'** bell pepper, seeded, coarsely chopped
2-3 **'Snackabelle'** bell peppers, seeded, coarsely chopped
1 **'La Bomba II'** jalapeno pepper, seeded, coarsely chopped
 $\frac{1}{2}$ **'Salad Bush'** cucumber, seeded, coarsely chopped
1 onion, coarsely chopped
3 cups **Brandywine** tomatoes, seeded, liquefied, set aside
 $3\frac{1}{4}$ cups **'San Marzano'** tomatoes, seeded, coarsely chopped
2 T red wine vinegar
2 T olive oil
1 T sugar
Salt, fresh ground pepper to taste

Reserve some peppers, cucumber and onion as garnish.

Process ingredients in a blender or food processor until smooth.

Combine all ingredients in a large container, add in liquefied tomatoes.

Adjust seasoning and chill.

Adapted from: Soup edited by Debra Mayhew