

Gazpacho

Prep Time: 25 Minutes Ready In: 8 Hours 25 Minutes

Servings: 8

"A wonderful cold summer soup, great with tortilla chips, crackers, or crusty bread. Can be used as a salsa if thickened."

Ingredients:

4 cups tomatoes, seeded and diced
1 cup tomato juice
1 cup beef broth
3/4 cup chopped green bell pepper
3/4 cup chopped celery
3/4 cup chopped cucumber
1/3 cup chopped onion
2 cloves garlic, minced
1 tablespoon olive oil
1 tablespoon lemon juice
1 tablespoon balsamic vinegar
1 teaspoon dried basil
1 teaspoon dried parsley
1 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon ground cumin
1/3 teaspoon hot pepper sauce
1/2 teaspoon Worcestershire sauce



Directions:

1. In a large bowl, mix the tomatoes, tomato juice, beef broth, green bell pepper, celery, cucumber, onion, garlic, olive oil, lemon juice, and balsamic vinegar. Season with basil, parsley, salt, pepper, cumin, hot pepper sauce, and Worcestershire sauce. Cover bowl, and refrigerate gazpacho 8 hours or overnight before serving.