

Summertime Gazpacho

A true taste of summer, Gazpacho is a refreshing soup of Spanish cuisine that is traditionally enjoyed room-temperature or chilled. Use up fresh garden vegetables without turning on the stove; a win-win!

Ingredients

This recipe yields about 6 cups of gazpacho.

- 32 ounces (1 bottle) low-sodium tomato juice
- 2 medium bell peppers, chopped
- 2 medium cucumbers, chopped
- 1 small red onion or 3 small shallots, chopped
- 2 small tomatoes (any varietal), chopped
- ¼ - ½ cup of white wine vinegar
- Juice of one medium lemon
- Salt and pepper to taste
- Optional garnishes: basil, mint, olive oil, hot sauce or whole-grain croutons

Directions

1. Pour the bottle of tomato juice into a large bowl or pan.
2. Stir in the chopped peppers, cucumbers, onions or shallots and tomatoes.
3. Add the vinegar and lemon juice. Season with salt and pepper to taste.
4. This soup can be eaten immediately at room temperature or cover and chill the soup for up to 24 hours and enjoy!



*This recipe was inspired by Ina Garten's gazpacho recipe.