

## Gazpacho

A meal in a bowl. Set aside a few chopped vegetables and herbs as garnish.

### **Mix in a large bowl:**

1/3 cup extra-virgin olive oil

1/3 cup red wine vinegar

1 – 2 cloves garlic, pressed

½ bunch Italian parsley, chopped

Herbs: Use fresh if available. Approximately 1 ½ teaspoon each, or to taste: basil, tarragon, rosemary, thyme, sage, savory, chives

1 ½ teaspoon each, or to taste, salt, freshly ground pepper.

### **Add the following, chopped fine:**

7 medium, ripe tomatoes

2 peeled cucumbers

1 carrot

4 radishes

1 green, bell pepper

1 red onion

3 – 4 scallions

Add:

1 large can V-8 Juice

Juice of 1 lemon

4 drops Tobasco sauce, or to taste

2 teaspoons Worcestershire sauce

Mix thoroughly. At this point you can use an immersion blender, food processor, etc. to puree the soup, or leave it chunky for a more rustic presentation. Allow the soup to chill in the refrigerator for at least an hour. Garnish with reserved vegetables and herbs. Serve with a crusty baguette, or toasty garlic bread.