

Gazpacho

Olive oil

Kosher salt

Ground black pepper

Red wine vinegar

Cucumber

1 Green bell pepper

4 plum tomatoes

1 red onion

3 garlic cloves, minced

Basil

Chives

Parsley

23 Ounce tomato juice (3 cups)

Directions:

Finely dice cucumber, peppers and onions.

Finely dice tomatoes, removing pulp and seeds.

Finely mince herbs and garlic.

Combine all ingredients:

In a large bowl, pour tomato juice over vegetables and herbs, add vinegar, salt and pepper, gently stir.

Place in refrigerator to fully chill.

Taste before serving, adjusting seasoning and adding cold water to thin the soup, if desired. Serve with olive oil drizzled over soup.

Crusty bread or croutons are a great side with this dish. For a more hearty meal, serve with cold ham, chicken or shrimp and diced cheese alongside of the soup and croutons.