

## Gazpacho

Serves 4

### Ingredients:

- 1 large cucumber, peeled and coarsely chopped
- 2 pounds very ripe tomatoes, coarsely chopped
- 1 red bell pepper, stem and seeds removed and coarsely chopped
- 1 clove garlic, fine minced
- 3 tablespoons olive oil
- 2 teaspoons salt
- ½ teaspoon ground pepper
- 1-2 tablespoons white vinegar

### Tools Needed

Food processor or  
blender  
Measuring Cups and  
Spoons  
Chef knife  
Cutting board

### Preparation:

1. In a blender or food processor combine cucumber, tomato, bell pepper, garlic, olive oil, salt, and pepper. Pulse until mixture is chunky, then blend until smooth.
2. Using a clean spoon, taste soup. Add vinegar for balance and tang, more or less depending on what you like. Serve cold.

Note: We like to serve our cold gazpacho with thick and crusty buttered toast. Soft herbs also make a nice and flavorful addition.