

Gazpacho

Ingredients:

3 lbs. tomatoes
1 small red onion
1 peeled and seeded cucumber
1 red pepper, seeded
4 scallions
2 stalks celery
1 qt. tomato juice
½ cup red wine vinegar
¼ cup olive oil
¼ cup fresh chopped basil
2 teaspoons Worcestershire sauce
red pepper cayenne to taste
salt and pepper to taste
garnish: 1 lime - cut into wedges and ½ cup finely chopped chives

Method:

Finely chop all the veggies – by hand or food processor (careful- don't want mush!)

In large bowl, blend the diced veggies with tomato juice, olive oil, vinegar & seasonings

Chill covered for several hours (overnight for best flavor!)

Adjust seasonings – red pepper cayenne and salt

Serve in bowls with wedge of lime and sprinkle with chopped chives

Serves 6