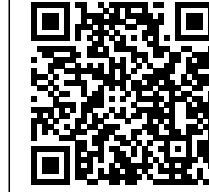


Gazpacho



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 6-8

Prep Time: 15 minutes

Cook Time: minutes

Ingredients

- __ 2 lb of Vine Ripe Tomatoes
- __ 1 Cucumber
- __ 1 Jalapeno
- __ 1/2 Red Bell Pepper
- __ 1 Stalk of Celery
- __ 1 Garlic Clove, peeled
- __ 1/4 of a Red Onion
- __ 2 Tbsp of Red Wine Vinegar
- __ 1/4 cup of Olive Oil
- __ 2 tsp of Sugar
- __ Juice of 1 Lemon
- __ 2 tsp of Worcestershire Sauce
- __ 1/4 cup of Parsley or a mixture of parsley and Cilantro
- __ 3 cups (or more) of Tomato Juice
- __ Salt and Pepper to taste

1) In a food processor add all your ingredients except the tomato juice and pulse until desired consistency.

2) Add the vegetable mixture in a large bowl and pour over the tomato juice. Stir everything to mix and pop it in the fridge for about an hour or so before serving.

