

## Soup/Gaspacho

- A: 2# tomatoes, cored and chopped  
1 Anaheim green pepper, seeded & chopped  
1 cucumber, large, peeled and chopped  
1 onion, chopped  
2c garlic
- B: 3T red wine vinegar  
2t salt
- C: 1/3C olive oil
1. Combine (A) in blender, blend until smooth (about 4 minutes).
  2. Add (B), continue blending, and pour in (C), emulsify.
  3. Store refrigerated for 4+ hours, then serve cold with chili oil, cilantro, sliced olives, Parmesan cheese, or other toppings.
- Servings: 6

\$Id: gaspacho,v 1.5 2020/06/15 22:01:06 deaven Exp \$



*From the kitchen of David and Jennifer Deaven*