Gazpacho IV

Jacob · 30/09/2024



Prep Time

8 hrs 25 mins

Dificult

Medium

Servings

8

Description

A wonderful cold summer soup great with tortilla chips crackers or crusty bread Can be used as a salsa if thickened

Ingredients

— - 4 cups tomatoes

— seeded and diced - 1 cup tomato juice - 1 cup beef broth - ¾ cup chopped green bell pepper - ¾ cup chopped celery - ¾ cup chopped cucumber - ? cup chopped onion - 2 cloves garlic

— minced - 1 tablespoon olive oil - 1 tablespoon lemon juice - 1 tablespoon balsamic vinegar - 1 teaspoon dried basil - 1 teaspoon dried parsley - 1 teaspoon salt - ¼ teaspoon ground black pepper - ½ teaspoon ground cumin - ? teaspoon hot pepper sauce - ½ teaspoon Worcestershire sauce

Instructions

1. In a large bowl
2. mix the tomatoes
3. tomato juice
4. beef broth
5. green bell pepper
6. celery
7. cucumber
8. onion
9. garlic
10. olive oil
11. lemon juice
12. and balsamic vinegar. Season with basil
13. parsley
14. salt
15. pepper
16. cumin
17. hot pepper sauce
18. and Worcestershire sauce. Cover bowl
19. and refrigerate gazpacho 8 hours or overnight before serving.