Gazpacho a la Mrs Landesman

Jacob · 30/09/2024



Prep Time

48 mins

Dificult

Medium

Servings

10

Description

I often find that most gazpacho is a little too acidic or that I only want a couple of spoonfuls This recipe which I got from my friends mother is AWESOME Its not too acidic at all and is so wonderfully light and healthy

Ingredients

- - 3 cloves garlic
- crushed - 1 onion
- coarsely chopped - 1 cucumber
- sliced - 1 green bell pepper
- seeded and chopped - 5 tomatoes
- peeled and quartered - ¼ cup olive oil - ¼ cup distilled white vinegar - 1 bunch fresh parsley
- chopped - salt and pepper to taste - 1 teaspoon paprika - 1 (12 fluid ounce) can tomato sauce

Instructions

1. In the container of a food processor or blender
2. combine the garlic
3. onion
4. cucumber
5. bell pepper
6. tomatoes
7. olive oil
8. vinegar
9. parsley
10. salt and pepper. Cover and blend to your desired texture. Stir in the tomato sauce and paprika and transfer to a bowl or container. Refrigerate for at least 1 hour to blend the flavors.