

Gazpacho

- 24 tomatoes
- 4 cucumbers
- 4 green peppers
- 8 cloves of garlic
- optional: chopped onion
- 2 cups wine vinegar
- 4 cups olive oil
- 4 teaspoons of salt

Put the tomatoes in boiling water for 30 seconds to make peeling easier and dice them in small chunks. Peel cucumbers and dice them small. Dice peppers and garlic cloves very small. Mix all the vegetables in a food processor starting with tomatoes until it gets soup consistency. Add the vinegar and pour oil slowly without stopping the mixer. Add some cold water if the mix gets thick. Gazpacho should be a soup, not a cream. Add salt to taste. Serve cold.

Serves: 16

Preparation time: 30 minutes (prepare a day in advance)

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