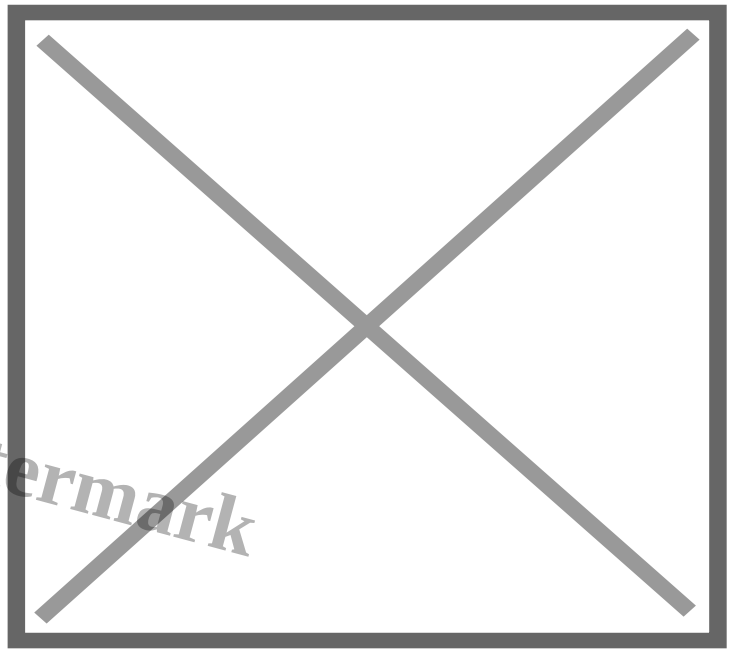
Give it up for Gazpacho

Description



Gazpacho

Want to add a dash of hot flavor to your cold soup? Blend these ingredients for a simple gazpacho. This is my own twist on a summer favorite. The kids love it when we break out the blender. One, two, three, liquefy!

16 ounces vine ripened cherry tomatoes
1 medium cucumber
1 small sweet red pepper
Â½ sweet onion
3 cloves garlic
Two tablespoons extra virgin olive oil
1/4 cup balsamic vinegar
1 tablespoon fresh French tarragon
Juice from half lemon
Â¼ teaspoon cayenne pepper (Donâ??t let the kids measure this â??
a little goes a long way.)
Â½ teaspoon salt
2 tablespoons tomato paste
4 ounces tomato sauce
8 ounces water
6 tablespoons fresh cilantro

Peel cucumber if desired. I donâ??t peel them. Dice all ingredients. Reserve fresh cilantro for serving time. Puree (yes, we do press the â??liquefyâ?• button) all ingredients. Transfer to storage bowl (I use a ceramic bowl) and refrigerate for two-three hours.

Spoon gazpacho into serving bowls and garnish with chopped cilantro. Serves six.

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