

# Summer Gazpacho

*Serve 6-8*

## Ingredients

- 1 pound ripe tomatoes, seeded and finely chopped
- 1 English cucumber, seeded and finely chopped
- 1 red bell pepper, seeded and finely chopped
- 1 yellow bell pepper, seeded and finely chopped
- 1 medium size red onion, finely chopped
- 1 garlic clove, minced
- 1 tablespoon extra-virgin olive oil *{more for serving}*
- 1 tablespoon balsamic vinegar
- 1 teaspoon hot sauce *{Tabasco sauce}*
- 1 teaspoon cumin
- 3 cups vegetable broth
- 3 cups tomato juice, 2 additional cups may be needed-depending on the desired thickness
- 1 cup French bread, 1" cubed
- salt and ground black pepper



## Garnish

- 2 tablespoons each, chopped fresh cilantro and mint
- zest of one lemon

## Instructions

1. In a small bowl, combine the bread cubes and one cup of the tomato juice, set aside for 10-15 minutes to soften.
2. Prepare the vegetables as instructed and make sure all the chopped vegetables are similar in size.
3. In a large, nonreactive bowl, combine the first 11 ingredients and 2 cups of tomato juice.
4. Place the soft bread pieces with its liquid in the blender, add 2 cups of tomato mixture and puree until almost smooth with a little texture left. Repeat the process in the blender with two more cups. Transfer all the puree mixture back and stir to mix.
5. Add the remaining 2 cups of tomato juice as needed to adjust the thickness of the soup. Season to taste with salt and black pepper. Cover and refrigerate until chilled, 4 hours or up to 24 hours.
6. Ladle soup into bowls, sprinkle with herb-lemon zest mixture, and drizzle with a little olive oil.