



FARMSTAND GAZPACHO

Summer's Best Cold Soup

Serves 6 – 8

Gazpacho is a refreshing cold soup for a summer day. It's great for using up any over abundance of tomatoes - try yellow pear shaped heirloom, beefsteak, or whatever you have a lot of. Thin to the consistency you wish - serve in a tall glass garnished with a cucumber wheel, or in a bowl with finely chopped veggies on top. You may also like a swirl of plain yogurt or sour cream on top.

4 cups chopped fresh tomatoes - use a combination of all sizes and color, whatever is ripest in the garden or market *
2 cups chopped cucumber *
1 tablespoon chopped hot or bell pepper *
1 clove garlic *
1 tablespoon Worcestershire sauce (optional)
1/4 cup red wine vinegar
1/3 cup olive oil
3 cups Bloody Mary mix or tomato juice *

Leave tomatoes and cucumber unpeeled and chop into rough ½ inch pieces. Place into blender or food processor with the green pepper, garlic and Worcestershire sauce. Pulse a few times.

Add the vinegar and oil and pulse – do not let the gazpacho get too smooth. Add juice to obtain the consistency you prefer and taste for salt and pepper as necessary. Adjust the amount of vinegar as you wish.

VARIATIONS:

Use about ¼ of a green bell pepper instead of the hot spicy pepper if you prefer
Add fresh basil and/or parsley when chopping the vegetables if you like
Add chopped red onion or green onion if available

* Items available at Chicago's Downtown Farmstand in season

