Gazpacho

A Cold Tomato Soup for Hot Summer Days

Total Time: 45min - 1hr Servings: 6-8 with Seconds

**INGREDIENTS**

6 - 7 heirloom tomatoes

1 - 2 cucumbers

1 - 2 sweet bell peppers

1 - 2 serrano or jalapeno peppers if you want some spice

2 medium yellow onions

2 cloves garlic

1 bunch basil

1 lemon

olive oil

balsamic vinegar

salt and pepper

**ZESTY GARNISH**

Try Dill, Sour Cream or a splash of hot sauce

**PREPARATION**

1. In a saute pan, over medium heat, saute sliced onions and peppers together

2. once the peppers are mostly cooked through and the onions golden, add in the garlic. Remove from heat once the garlic begins to brown.

3. If you are doing the sourdough style, cut your bread into large hunks, then soak seperately in a small bowl with 1 cup of the tomato juice.

4. Core all tomatoes, cut into large chunks & chop cucumbers and coarsely chop about a 1/4 cup basil leaves.

5. In one very large bowl or saucepan, combine all ingredients, - except the soaking bread. Don't forget the cooked onions and peppers! Then add in 1/4 cup olive oil and 4-5 tablespoons balsamic vinegar.

6. Salt to taste, and for a little punchier gazpacho, add a bit more balsamic.

7. Let it chill in the fridge for at least a half hour or so - if you can wait that longer, it's best colder!

Can be topped with sour cream, chopped dill, chives, cucumber, or hot sauce.

