



Rustic Gazpacho

Yields: 8

Ingredients

6 ripe tomatoes (approx. 3 lbs.), peeled and chopped (about 6 cups)
1 red onion, finely chopped (approx. 1 1/4 cups)
1 English cucumber, chopped (approx. 1 cup)
1 zucchini, chopped (approx. 1 cup)
1 sweet red bell pepper seeded and chopped (approx. 1 cup)
1 jalapeno peppers
2 stalks celery, chopped (approx. 1 cup)
2 Tbsp chopped fresh parsley
2 Tbsp chopped fresh chives
1 Tbsp clove garlic, minced
1/4 cup balsamic vinegar
1/4 cup olive oil
1/8 cup freshly squeezed lime juice
2 tsp sugar (more may be needed to balance out the acidity of the tomatoes, add to taste)
1 tsp cumin, ground
Kosher Salt and fresh ground pepper to taste
1 Tbsp Tabasco Sauce or any Hot Sauce (more to taste if like if hotter)
1 Tbsp Worcestershire sauce
2 cups V8 juice

Cilantro Sour Cream (recipe below)

Serve with French Baguette bread, grilled or toasted

Directions

In a blender or food processor, combine all ingredients, blend until well-combined but still slightly chunky. Adjust seasoning to taste. Chill at least 2 hours before serving or better if kept overnight to combine flavors. Garnish with Cilantro Sour Cream and serve with Bread.

Lime-Cilantro Sour Cream

Ingredients:

1/2 cup sour cream
1/4 cup freshly chopped cilantro leaves
1/2 lime, juiced
Pinch salt & pepper

Directions:

Chop fresh cilantro and place in bowl. Add sour cream, lime juice, salt and black pepper. Mix together thoroughly. Refrigerate at least 1 hour