

Monica's Gazpacho Soup

Ingredients:

1 large Bell Pepper

1 small Yellow Onion

1-2 Garlic Cloves

1 Cucumber

1 can (14.5 oz.) peeled Tomatoes or 1 pound Tomatoes

32 fl. oz. Water

2 large or 4 small Vegetable and/or Chicken Stock Cubes

1 tbsp. Lemon Juice or 1 tsp Vinegar

1-2 tbsp. Olive Oil

Salt, Black Pepper, Tabasco, and/or Tomato Purée

Instructions:

If using whole tomatoes, submerge them in boiling water for a few minutes, remove and peel.

Chop all vegetables and put in large bowl.

Add water and stock cubes (or 32 fl. oz. stock)

With mixer chop everything until smooth.

Add lemon or vinegar and oil.

Add salt, pepper, tabasco and tomato Purée to taste

Serve cold, with ice cubes if desired.