

Gazpacho

Makes 3 quarts

Ingredients

Ripe Medium Tomatoes, cored, cut into ¼ inch cubes (about 4 cups)	4 each
Medium Red Bell Peppers cored, seeded, cut into ¼ inch cubes	2 each
Small cucumbers (about 1 pound), one peeled and one with the skin on, both seeded cut into ¼ inch cubes	2 each
Small Sweet Onion (Vidalia), minced	1 each
Garlic Cloves, minced	2 each
Salt	2 tsp
Sherry Vinegar	1/3 cup
Ground Black Pepper	To Taste
Tomato Juice	5 cups
Hot Pepper Sauce (optional)	1 tsp
Ice Cubes	8 each

Method of Preparation

1. Gather all ingredients and equipment
2. Combine the tomatoes, bell peppers, cucumbers, onions, garlic, salt, vinegar, and pepper in a large (at least 4-quart) nonreactive bowl
3. Let stand until the vegetables just begin to release their juices, about 5 minutes
4. Stir in the tomato juice, hot pepper sauce, if using, and ice cubes
5. Cover tightly and refrigerate to blend flavors, at least 4 hours and up to 2 days
6. Adjust seasonings with salt and pepper and remove and discard any unmelted ice cubes
7. Serve cold, drizzling each portion with about a teaspoon of extra-virgin olive oil and topping with the desired garnishes (garlic croutons, chopped pitted black olives, chopped hard-boiled eggs, or finely diced avocado)