

Gazpacho

Servings: 10

Source: Can't remember. Maybe Pat Smith a million years ago.

Ingredients

- 1 Clove Garlic
- 3 lbs. Tomatoes, Very Ripe
- 2 medium Cucumbers, Peeled & Chopped
- ½ cup Green Pepper (optional) Minced
- ½ cup Onion, Minced
- 2 cups Tomato Juice (or Ice Water)
- ⅓ cup Olive Oil
- 3 tablespoons Vinegar
- Salt And Pepper To Taste
- dash Tabasco or 1 Small Hot Red Pepper

Method

Rub large bowl with cut garlic. Peel tomatoes, remove cores and chop in small pieces. Don't lose juice - pour it and tomatoes into bowl. Add prepared cucumbers along with green pepper and onions and tomato juice or water. Add olive oil, vinegar, plenty of salt and pepper and Tabasco or red pepper minced into infinitesimal pieces. Chill very thoroughly: serve with ice cube in each dish.