

Gazpacho

Ingredients:

½	Bell pepper
1	Jalapeno peeper
2	Cucumbers
½	Small red onion
5 lb.	Tomatoes
1 clove	Garlic
2 Tbs.	Sherry Vinegar
2 Tbs.	Extra Virgin Olive Oil
2–3 Tbs.	Lemon Juice
4 pieces	Bread, torn into medium pieces
To taste	Salt, Black Pepper and Cayenne Pepper

Directions

1. Remove the seeds from the pepper, jalapeno, and cucumbers. Rough chop all vegetables into 2-inch pieces and toss with the rest of the ingredients in a container large enough to hold all.
2. Cover and refrigerate to marinate overnight.
3. In small batches, transfer mixture to a blender and puree for 15 to 20 seconds on high speed, adjust salt, black and cayenne pepper to taste.
4. Serve chilled, garnish with a drizzle of extra-virgin olive oil or chopped garden herbs.