**GAZPACHO – Chunky Tomato -- Ina Garten – serves 12-16**

3 hothouse cucumbers, halved and seeded, but not peeled

4-5 red bell peppers, cored and seeded

12 plum tomatoes

3 red onions

9 garlic cloves, minced

2-1/4 quarts tomato juice (9 cups, 72 ounces)

3/4 cup white wine vinegar

3/4 cup good olive oil

1-1/2 Tbsps kosher salt

2 tsps freshly ground black pepper

Roughly chop cucumbers, peppers, tomatoes, and red onions into 1” cubes. Put each vegetable separately into a food processor fitted with a steel blade and pulse until coarsely chopped. **Do not over-process!** OR, finely dice if chopping by hand.

After each vegetable is processed, put it in a large bowl and stir. Add the garlic, tomato juice, vinegar, olive oil, salt, and pepper.

Mix well and chill before serving.

The longer gazpacho sits, the more flavors develop.

**Don’t forget to label your containers, “SERVE COLD.”**