

Gazpacho

Adapted from Mollie Katzen's original Moosewood Cookbook

This is a wonderfully refreshing summer soup

4 – 5 cups tomato juice (Sacramento brand preferred)
1 medium sized onion, finely chopped
2 cups freshly diced tomatoes
1 cup diced sweet pepper, red, orange, or yellow preferred
1 diced cucumber,
1 clove garlic, minced
2 scallions including greens parts, chopped
Juice of ½ lemon and 1 lime
2 Tablespoons red or white wine vinegar
1 teaspoon dried tarragon
1 teaspoon dried basil, or 2 Tablespoons fresh basil chopped
½ teaspoon ground cumin
1 teaspoon honey
¼ cup freshly chopped parsley
2 Tablespoons olive oil
Dash of Tabasco sauce (optional)
Salt and pepper to taste

Combine all ingredients and taste for flavorings. It is recommended that this soup be chilled for a few hours before serving. Anything left over can be served for over a week.