

## Gazpacho Soup

This recipe is a summertime classic from the country of Spain. Red-ripe tomatoes, cucumbers, onions and peppers are combined to make a refreshing chilled tomato and vegetable soup. This recipe will yield six servings.

### Ingredients

- \* 2 large tomatoes, peeled and seeded
- \* 1 large cucumber, peeled and seeded
- \* 1 medium onion
- \* 1 medium green pepper
- \* 1 jar pimiento (2 oz) diced
- \* 24 ounces tomato juice
- \* 1/3 cup olive oil
- \* 1/3 cup red wine vinegar
- \* 1 tablespoon hot sauce
- \* 1 teaspoon salt
- \* 1/4 teaspoon coarsely ground pepper
- \* 2 cloves garlic, split in half
- \* 6 slices French baguette, 1/2 inch thick

### Directions

Combine 1 tomato, 1/2 cucumber, 1/2 onion, 1/4 green pepper, pimiento, and 1/2 cup tomato juice and puree, blending the ingredients in a food processor (approx 30 seconds).

Chop remaining vegetables and refrigerate. In a large bowl, mix pureed vegetables with remaining tomato juice, 1/4 cup olive oil (save remaining for croutons), vinegar, hot pepper sauce, salt and pepper. Refrigerate, covered, for 2 hours.

For croutons, rub 10 inch pan with garlic; add rest of oil. Heat croutons until they are browned. Set aside.

When serving, ladle soup into chilled soup bowls, adding a mound of chopped vegetables to the middle of each bowl and top with crouton.

1.) How many servings will this recipe make?

- a. 3
- b. 5
- c. 2
- d. 6

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2.) What does the word puree mean in this recipe?

- a. Chop ingredients
- b. Blend ingredients
- c. Slice ingredients
- d. Chill ingredients

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