

Blender Style Gazpacho Soup (Cold)

*Kathy Hanchett - Salt Lake City, UT
Treasure Classics - National LP Gas Association - 1985*

Yield: 6 servings +

*5 cups tomato juice
4 tablespoons red wine
vinegar
1 tablespoon cooking oil
1 green pepper, chopped
1 medium onion, chopped
1 cup celery, chopped
1 cucumber, peeled
3 tomatoes, peeled
salt (to taste)
pepper (to taste)
garlic (to taste)
Tabasco sauce (to taste)*

Preparation Time: 15 minutes

In the bowl of a blender or food processor, combine the tomato juice, vinegar, cooking oil, green pepper, onion, celery, cucumber and tomatoes. Blend for 5 to 10 seconds.

Season with salt, pepper, garlic and Tabasco, to taste.

Cover and chill overnight.

Best when served with croutons, sour cream and avocado.

Per Serving (excluding unknown items): 546 Calories; 16g Fat (23.6% calories from fat); 18g Protein; 102g Carbohydrate; 27g Dietary Fiber; 0mg Cholesterol; 4554mg Sodium. Exchanges: 17 Vegetable; 2 1/2 Fat; 0 Other Carbohydrates.