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# Gazpacho V

*Joan Reifler - New York*

*North American Potpourri - Autism Directory Service, Inc - 1993*

**6 cups tomatoes, peeled and chopped**  
**3 cups green pepper, chopped**  
**1 1/2 cups onion, chopped**  
**1/2 cup celery, chopped**  
**3 cups cucumber, chopped**  
**8 tablespoons parsley**  
**2 tablespoons Worcestershire sauce**  
**1 quart tomato juice**  
**2 teaspoons Tabasco sauce**  
**4 tablespoons chives**  
**4 cloves garlic, diced**  
**6 tablespoons tarragon**  
**6 tablespoons wine vinegar**  
**8 tablespoons olive oil**  
**4 teaspoons salt**  
**1 teaspoon pepper**

To peel the tomatoes, drop them in a pot of boiling water for 30 seconds. Remove them and peel.

24 hours before serving, combine all of the ingredients in a large bowl.

Refrigerate until ready to serve.

## **Soups, Chili, Stew**

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*Per Serving (excluding unknown items): 1770 Calories; 116g Fat (54.3% calories from fat); 35g Protein; 185g Carbohydrate; 44g Dietary Fiber; 0mg Cholesterol; 12599mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 28 Vegetable; 21 1/2 Fat; 1/2 Other Carbohydrates.*