



## **Gazpacho Soup**

### **INGREDIENTS**

- 1 large cucumber, peeled, seeded and finely diced (1/4-inch cubes)
- 1/2 green pepper, finely diced
- 1 piece pimento
- 1/2 large onion, finely diced
- 3 tablespoons parsley, finely chopped
- 2 tablespoons fresh basil, finely chopped
- 1 large clove garlic, minced
- 1 cup Italian Vinaigrette Dressing,
- 6 large tomatoes peeled and seeded, or a 14-ounce can of tomatoes
- 1 cup tomato juice
- Salt and freshly ground pepper to taste
- Sour cream, watercress, croutons and cucumber to garnish

### **DIRECTIONS**

- Combine diced cucumbers, green pepper, pimento, and onion in large bowl with parsley, basil, and garlic.
- Mix in Italian vinaigrette dressing.
- If using canned tomatoes, strain the liquid from tomatoes and add to the soup.
- Coarsely chop tomatoes and add to soup along with tomato juice.
- Season with salt and pepper to taste.
- Chill until ready to serve.

- To Serve:
  - Ladle soup into 6 chilled soup bowls or stemmed glasses.
  - Garnish each bowl with crouton, a dollop of sour cream, fresh watercress, and a spear of cucumber.
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