

# Gazpacho



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Modified from: "The Barefoot Contessa Cookbook" Copyright 1999

Serves 4

1 English cucumber, diced, do not peel	3c Spicy V8 Vegetable Juice
2 red bell peppers, cored, seeded	1/4c olive oil
1 jalapeno, seeded, diced	2T sherry vinegar
4 ripe tomatoes or 1 ~ 15oz can tomatoes, diced, do not drain	2T balsamic vinegar
1 onion, diced	1t kosher salt
4 garlic cloves, minced	1t black pepper

Roughly chop cucumber, red bell peppers, jalapeno, tomatoes and onion into 1" cubes. Separately process each vegetable in food processor and pulse until coarsely chopped ~ do not overprocess as the vegetables should have texture.

After each vegetable is processed, combine them in a large bowl. Add garlic, V8 Juice, olive oil, sherry vinegar, balsamic vinegar, salt and pepper. Mix well. Cover and refrigerate at least 8 hours.

Serve chilled and this is excellent garnished with diced avocado, sour cream, sliced green onion and/or chopped cilantro.

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The Meijer logo consists of the word 'meijer' in a bold, lowercase, sans-serif font. The letters 'i' and 'j' are blue, while the other letters are red.

**Debbie Spangler ~ Certified Personal Chef**

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