

Dan Ralston's Kitchen

Absolutely Gazpacho

Serves 4-6

This is my version of the famous chilled Spanish soup that relies on the fresh taste of uncooked summer vegetables now available. It is a refreshing start to a summer outdoor dinner or can be the spicy main course for a light summer luncheon. Optional: a shot of ice cold Vodka can be added per serving for adult parties.

1 - 14 1/2 oz. can beef broth or bullion

Equivalent amount of V-8 juice

1/2 green pepper finely chopped

1/2 sweet red pepper finely chopped

3 tomatoes, seeded and finely chopped

1 medium cucumber, peeled, seeded and finely chopped

1 tbs. white vinegar

1 tbs. salad oil

Couple dashes Worcestershire sauce

Dash Tabasco sauce or to taste

Salt & pepper to taste

1 oz. ice cold vodka per serving (optional)

1/4 cup chopped Italian parsley or basil (optional)

1/2 tsp celery seed (optional)

Mix all ingredients except the vodka and parsley and chill rapidly. If you use a food processor to chop the vegetables, I suggest that you do them one at a time to preclude the soup from becoming cloudy. Add the vodka to individual servings as desired and garnish each serving with a sprinkle of the parsley or basil.

Serve ice cold in chilled mugs as a first course or as a part of a summer luncheon.