

GAZPACHO

3 large tomatoes, cored and cut into 1/4-inch cubes
2 small red bell peppers, cored, seeded and cut into
1/4-inch cubes

2 large cucumbers, seeded and cut into 1/4-inch cubes
1/2 small sweet onion, peeled and minced

2 medium garlic cloves, minced

2 teaspoons salt

1/3 cup sherry vinegar or red wine vinegar

Ground black pepper

5 cups V8

1 teaspoon Tabasco sauce

8 ice cubes

Combine tomatoes and their juices, peppers, cucumbers, onion, garlic, salt, vinegar, and pepper to taste in large, nonreactive bowl. Let stand 5 minutes or until vegetables begin to release their juices. Stir in V8, Tabasco sauce, and ice cubes; cover tightly and refrigerate overnight – at least 4 hours – to blend flavors. Adjust seasonings with salt and pepper. Serve cold within a day or so. Serves 8 to 10.