



Tia Maria Cinta s Gazpacho

Serve this gazpacho with Bokisch Vineyards Albariño for a refreshing summer lunch.

This recipe is according to taste. Use the following ingredients as a base to experiment with. Makes 4 servings.

Ingredients:

- ½ cucumber
- 4 medium sized tomato (1 per person)
- 1 garlic clove (minced or pressed)
- 1 large yellow onion
- 1 bell pepper
- 4 chunky slices old French bread (1 per person)
- olive oil
- vinegar (red or white wine)..just a splash
- salt

Preparation:

1. Cut up vegetables into chunks so that it ll blend well in food processor.
2. Soak the bread in water until soft. Squeeze out excess water and take off crust before blending.
3. Blend all ingredients in equal batches in food processor.
4. Add olive oil, vinegar and salt to taste. To control soupiness add more water or bread.
5. Chill and serve with extra finely chopped vegetables as toppings or with garlic croutons.
6. If you re in a rush, serve it with an ice cube in each bowl for a quick chill!