

Gazpacho

1 clove garlic, minced
1 large cucumber, peeled, seeded and chopped
1 zucchini, peeled, seeded and chopped
1/2 red bell pepper, chopped
1/2 red onion, chopped
5 tomatoes, seeded and chopped
4 cups tomato juice
1/4 cup olive oil
1 tablespoon balsamic vinegar
1 tablespoon Worcestershire sauce
Juice of 1 lime
6 dashes hot pepper sauce
2 teaspoons sugar
1/4 teaspoon black pepper
Salt
Sour cream
Sliced or chopped avocado
Cooked shrimp, optional

In the bowl of a food processor, combine the garlic with half the onion, half the cucumber, half the zucchini, half the red bell pepper and half the tomatoes. Add about 1 cup of the tomato juice and pulse until the vegetables are finely chopped. Pour into a large bowl and add remaining tomato juice, olive oil, balsamic vinegar, Worcestershire, lime juice, hot pepper sauce, sugar and pepper. Divide the remaining chopped vegetables in half. Add half to the bowl with the tomato juice and stir to combine everything well. Season with salt. Cover and chill along with the bowl of remaining vegetables overnight to allow the flavors to mingle. When ready to serve, pour soup into flat bowls and garnish with sour cream, avocado, remaining vegetable mixture and a couple of shrimp, if using. Serve with crusty bread.