

Gazpacho

Judi Johannesen

Small dice some English or French cucumbers, skins on. Should fill about $\frac{1}{4}$ of the volume of gazpacho you're making.

Do an equal volume of small diced sweet green peppers. I used half regular green peppers and half sweet green chili peppers, because my friend's garden has been generous with the chilis.

Add salt and pepper and stir.

Add a volume of small diced tomatoes to nearly complete the volume of gazpacho you're aiming for. . I often get tired of chopping at this point and chuck the tomato wedges in the food processor. Because they're more amorphous, hand dicing isn't critical.

If your tomatoes aren't juicy enough, you may need to add tomato juice to achieve a soup consistency. Salt & pepper, mix.

Season with Dijon, Worcestershire sauce, olive oil, red wine vinegar, fresh squeezed lemon and lime juice, Tabasco, mixing well.

Chop herbs in your food processor or blender with a scoop of the gazpacho: tarragon is a must. I also like Italian parsley, basil, and cilantro.

Mince or press some fresh garlic.

When I'm making for people I know aren't vegan, I also add anchovy paste.

Mix well, proof the seasoning and adjust. Mix in enough honey to balance the acids.

Cover and refrigerate for at least an hour. Overnight is even better.

Serve well chilled with seasoned croutons.