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Last Updated: 01/10/2024



Gazpacho Soup

Put into blender and liquify:

2 14½ oz. cans of stewed tomatoes
1 cup peeled, chopped and diced cucumber
1 cup seeded and chopped green pepper
1 clove of garlic
2 tbsp. each of chives, parsley,
basil and tarragon

1 cup clear beef stock or consommé
1 tbsp. worcestershire sauce
6 drops of tabasco sauce
6 twists of ground black pepper
from pepper mill
Salt to taste

For garnish:

1 cup fresh tomato, peeled, seeded
and finely diced
½ cup seeded and finely diced cucumber

½ cup seeded and finely diced green pepper
1 cup of croutons (white bread toasted with
crust removed and then diced)

Serve soup very cold. Pass garnish separately. Serves 6 people (makes about 1½ quarts).



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