



Serves 8

DC Central Kitchen's Gazpacho

INGREDIENTS

6 ripe tomatoes, peeled and chopped
1 purple onion, finely chopped
1 cucumber, peeled, seeded and chopped
1 sweet red bell pepper (or green), seeded and chopped
2 celery stalks, chopped
1-2 tablespoons fresh parsley, chopped
2 tablespoons fresh chives, chopped
1 clove garlic, minced

1/4 cup red wine vinegar
1/4 cup olive oil
2 tablespoons freshly squeezed lemon juice
2 teaspoons sugar
Salt and fresh ground pepper to taste
6 or more drops of Tabasco sauce to taste
1 teaspoon Worcestershire sauce (optional)
4 cups tomato juice

DIRECTIONS

1. Combine all ingredients.
2. Blend slightly to desired consistency.
3. Place in a non-metal, non-reactive storage container and cover tightly.
4. Refrigerate overnight, allowing flavors to blend.



This recipe is adapted from www.simplyrecipes.com. It was prepared by members of DC Central Kitchen's kitchen production staff. To learn more about DC Central Kitchen, visit <http://www.dccentralkitchen.org>