

## GAZPACHO SOUP

.40 lb/6 oz English cucumber, shredded  
.20 lb/3 oz Onion, peeled, cut into coarse chunks.  
.20 lb/3 oz Green pepper, seeded, cut into coarse chunks.  
.15 lb Red pepper, seeded, cut into coarse chunks.  
.50 lb/8 oz Ripe tomatoes, cut into coarse chunks.  
1/8 c Fresh parsley, chopped.

3 c Tomato juice  
3 c Clamato juice  
1/2 T Lemon juice  
1 T Featherstone 12 Brix Verjus

1/2 T Red wine vinegar  
3 T Vegetable oil  
1 tsp fresh chopped garlic

1/2 tsp Black pepper  
1/2 tsp Salt

1. Wash but do not peel the cucumber then the grate cucumber with a coarse cheese grater. Set aside to add to finished soup.
2. Put tomato juice and clamato juice in a large bowl. Add all roughly chopped vegetables. Puree this mixture in batches in a food processor or blender until the mixture is soupy but with texture.
3. Add the remaining ingredients, including shredded cucumber, and stir.
4. Pour into container and refrigerate well.

Serve garnished with fresh croutons and herbs. Makes 9, 1 cup servings