

Gaspacho (or salad soup)

2 cloves garlic

2 slices white bread

1 sliced cucumber

1/2 green pepper

1/2 cup water

1/4 cup olive oil

2 pounds ripe tomatoes

1/4 cup minced onion

1/4 cup minced pimento

1 teaspoon salt

black pepper

2 tablespoons wine vinegar

2 - 3 cups clear vegetable or chicken stock

1/2 cup fresh chopped herbs such as chives, parsley, basil tarragon, etc.

Crush garlic in bowl and add broken bread in bits along with cucumber, green pepper, water and olive oil. blend the bread well, it adds a great consistency. Allow this mixture to marinade for several hours. Then add cut up tomatoes, onions, pimento and salt. Blend in blender or food processor. Chill thoroughly.

Before serving, mix in vinegar, cold stock and herbs.

Serves 6 - 8

For added texture, flavor or color you may garnish with additional chopped green pepper, cucumber, celery, watercress, garlic croutons, bean sprouts or lime slices.