

GAZPACHO (cold Spanish soup)

For the "broth"

1LG. (46oz.) V-8, plus 2 small cans(11.5oz. each)

6 bouillon cubes or 6 tsp. bouillon granules

1 TBSP Worcestershire sauce

1/2 c red wine vinegar

2 TBSP olive oil

Juice from one large fresh lime

1 tsp. Seasoning salt

1 TBSP Garlic chopped (about 6-8 cloves)

1/4c fresh chopped cilantro

2 TBSP fresh chopped parsley

Place the V-8 in a large sauce pan heat to almost boiling, add the bouillon, stir until dissolved completely. Take off heat and allow to cool while adding the remaining ingredients. Let sit while you chop finely and put in a very large bowl the ingredients listed below.

2 Tomatoes, 1 cucumber, 4 stalks of celery

6-8 green onions with tops, 1 green pepper

(can use yellow too for added color! Ole!)

Pour cooled "broth" over vegetables and stir well. Refrigerate at least 4 hours. I like to make this the day before and let it sit all night!

Serve with a dollop of sour cream (if desired) and you can sprinkle with fresh chopped cilantro or an avocado slice!! Great soup for summer!

Great to serve with tortilla roll ups!! Enjoy!