

Betty's Chilled Gazpacho Soup



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In this video, Betty demonstrates how to make a refreshing, Chilled Gazpacho Soup. This is a delightful combination of tomato juice, onion, green pepper, cucumber, tomatoes, green onion, garlic, hot sauce, lemon juice, vinegar, tarragon, basil, parsley, sugar, salt, and pepper. The soup is prepared in a blender, and is very easy to make. Along with some crisp crackers and an iced drink, this is a great summertime meal!

Ingredients:

- 2 cups tomato juice
- ½ onion, finely chopped
- ½ green bell pepper, chopped
- ½ cucumber, chopped
- 1 cup tomatoes, chopped
- 1 green onion, sliced
- 1 clove garlic, minced
- ½ teaspoon hot sauce
- 2 tablespoons lemon juice
- 1 tablespoon white wine vinegar
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon fresh tarragon, chopped
- 1 tablespoon fresh basil, chopped
- ½ teaspoon sugar
- salt and pepper, to taste

In a blender, place 2 cups tomato juice, ½ finely chopped onion, ½ chopped green bell pepper, ½ chopped cucumber, 1 cup chopped tomatoes, 1 sliced green onion, 1 minced clove garlic, ½ teaspoon hot sauce, 2 tablespoons lemon juice, 1 tablespoon white wine vinegar, 2 tablespoons chopped fresh parsley, 1 tablespoon chopped fresh tarragon, 1 tablespoon chopped fresh basil, ½ teaspoon sugar, and salt and pepper, to taste. Place the lid on the blender, and blend on medium speed for about 10 seconds, or until the mixture is well-combined, but slightly chunky. Chill for at least 2 hours before serving. To serve, ladle or pour Gazpacho into a soup bowl, and serve with crisp crackers and a refreshing iced drink. This soup is a wonderful celebration of summer! Enjoy!!!

With love, Betty ♥