

# RECIPE

## Gazpacho Soup

yields 12 portions

Azúca Nuevo Latino  
Restaurant and Mojito Bar  
713 South Alamo Street  
San Antonio, TX 78205



### Ingredients:

1.5	lb.	Ripened Roma Tomatoes Cut in Chunks	8	oz.	Yellow Onion (Small Diced)
4	oz.	Green Bell Peppers Cut in Chunks	8	oz.	Cucumber (Peeled & Seeded) Cut in Chunks
1	qt.	Tomato Juice	1	qt.	V-8 Juice
3	oz.	Garlic Chopped			Salt and Pepper to Taste
1	dash	Cayenne Pepper or Tabasco Sauce	6	foz	Olive Oil
8	foz	Sherry Wine Vinegar	8	foz	White Wine (Dry)
		Garnish with Small Diced Vegetables			
1	bag	Sliced Bread (No Brown Crust) Rough Cut			

### Instructions:

Combine tomato, onion, green pepper, celery, bread, sherry vinegar, white wine, garlic, v-8 juice, and cucumber chunks.

Marinate over night.

Puree them in a blender or food mill until smooth. Transfer the mixture to a large bowl and stir until well mixed and smooth.

Add tomato juice, cayenne pepper, salt and white pepper.

Cover and chill.

Before serving, stir in the oil. Garnish with the very fine diced vegetables and drizzle with dried pepper-infused oil