

Classic Gazpacho

Light, refreshing summer time soup. Enjoy!

xoxo,
Kristin

1) Combine tomatoes, bell pepper, cucumber, shallot, vinegar, garlic, 1 tsp. salt and pepper to taste in a nonreactive bowl. Let sit until vegetables just begin to release their juices, about 5 minutes. Stir in tomato juice, hot sauce, if using and ice cubes, cover.

2) Refrigerate gazpacho for at least 4 hours or up to 2 days.

3) Remove gazpacho from refrigerator and discard any unmelted ice cubes. Season with vinegar, salt and pepper to taste. Serve cold, drizzling each portion with 1 tsp. extra virgin olive oil.

Recipe from The Make Ahead Cook, serves 6