

GAZPACHO

Gazpacho is a cold soup that should be chilled until serving. The cold soup can be made with a Robot Coupe in batches, with an immersion blender, or with a stable blender.

SERVES 50 ADULTS

INGREDIENTS

2 #10 cans diced or whole peeled tomatoes
12 cups low-sodium V8 juice
7 cucumbers, half peeled and cut in chunks
6 bell peppers, seeded and cut in chunks
1 ½ onions, chopped roughly
¼ cup garlic cloves, chopped roughly
2/3 cup red wine vinegar
1/3 cup oil
2 teaspoons cumin
4 teaspoons salt
2 teaspoons black pepper

DIRECTIONS

1. Put all ingredients together and blend until smooth.
2. Refrigerate until serving.