

CFG : Gazpacho

Jeff's AppBooks Network

... Compartmentalizing Anthologies ...

I've lived in more than a few countries that were too hot to cook in - so gazpacho - cold soup - it is.

Watermelon Based

- Dump the contents of an entire watermelon into a bowl - or mix the whole thing in the watermelon.
- Bring the volume of the liquid base up to whatever you want using something like apple or orange juice.
- Add a splash of lemon or lime juice.
- Add a splash of olive oil.
- Shred or dice vegetables to taste - cucumber, bell peppers, onions, carrots etc
- Add herbs and spices to taste
 - The internet likes cilantro and minced garlic
- Salt and Pepper to taste
- Mix and Chill

Tomato Based

- Diced, smashed or juiced 6 large tomatoes ... or open a few cans
- Peel, pit, dice or smash up an avocado
- Add ½ cup or a small can of kernel corn - fresh with juice - not dried
- Add a splash of lemon or lime juice
- Add Salt and Pepper
- Add herbs and spices to taste
- Mix and Chill

Beet Based

This ... or	This ... but not both
<ul style="list-style-type: none">- Whatever liquid base you want, $\frac{2}{3}$ is cooked beets and their juice - canned beets also works	<ul style="list-style-type: none">- Equal parts pickled beets, fruit juice (apple or orange), sour cream and yogurt

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| - The other $\frac{1}{3}$ of the base is sour cream | |
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- Add a splash of lemon or lime juice
- Add shredded or diced vegetables
- Add herbs and spices to taste
- Salt and Pepper to taste
- Mix and Chill - you might need to puree some ... an immersion blender is ideal.