

Gazpacho #1 (serves 4)

4 ripe tomatoes
1 onion
1/2 red pepper
1/2 green pepper
1/2 cucumber
3 cloves garlic
1/4 cup or 1 slice bread
1 Tbls. vinegar
2 Tbls. olive oil
Water
Salt/pepper
1/4 tsp. chili powder (optional)

Garnishes:

2 hard-boiled eggs
1/2 finely chopped onion
1/2 finely chopped red pepper
1/2 finely chopped green pepper
1/2 finely chopped cucumber

Break up bread and soak in water for 30 minutes. Skin tomatoes, remove seeds and stalks from peppers. Peel cucumber, onion and garlic. Chop onion, garlic, tomatoes, peppers and cucumber.

Place in electric blender or food processor. Squeeze out excess water from bread and add to blender. Add oil and vinegar. Blend well. If necessary, add sufficient water for soup-like consistency. Pour into a bowl with ice cubes. Chill for a couple of hours in the refrigerator. Serve in bowls, with garnishes in separate dishes.