

Gazpacho

4 ripe tomatoes, peeled and seeded and chopped
½ C extra virgin olive oil
2 oz cider or sherry vinegar
2 C tomato juice
1 C diced slightly toasted rustic bread
2 cucumbers, peeled, seeded, and chopped
1 red pepper, chopped
1 red onion, chopped
1 Tbs minced garlic
½ bunch parsley, chopped
½ bunch cilantro, chopped
1 Tbs minced jalapeno pepper
Salt
Avocado for garnish

In a bowl, combine the oil, vinegar, and tomato juice. Mix well and then add the diced bread to soak. In another bowl, combine the chopped tomato, cucumber, red pepper, onion, garlic, parsley, cilantro, and jalapeno. Season to taste with salt. Put all ingredients in a blender or a food processor and puree until smooth. Serve with avocado slices as a garnish