

## CALIFORNIA STYLE GAZPACHO COLD SOUP

(from a recipe by Florence Halbert, (my Mom) Culinary Institute of America, Cordon Bleu, etc.)

Serves 6 to 8, can be doubled, tripled

### Soup Base

20 oz. Campbell's chicken broth

10 oz. Spring water

16 oz. Contadina tomato sauce

¼ cup Bentolli virgin olive oil

6 tbs. fresh lemon juice

6 tbs. fresh lime juice

combine above in large pot, then set aside

### Veggies!!!

1 large beefsteak tomato -- heated, skinned, chopped --

1 medium Spanish onion -- finely chopped

1 or 2 green peppers --chopped

1 cucumber, partly skinned, chopped (seeded, if ya have the time)

2 tbs. fresh basil -- chopped

1 tbs. fresh parsley --chopped

½ tsp. paprika

1 or 2 (or more!!) large cloves of garlic, put thru a garlic press

[add other veggies --celery, red bell pepper, cauliflower, etc. -- as you see fit and what you like.]

Dump into soup base mix well, but don't bruise the veggies! Chill at least 4 hours or overnight. Serve over an ice cube (in chilled bowl, if possible) with leaves of parsley and croutons. Add dollop of sour cream in center; salt and pepper to taste.

Enjoy with a red wine or fine ale while watching the Sun go down in the valley.