

Farmstand Gazpacho

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Recipe source: Sheila Lukins via [Epicurious](#)



INGREDIENTS:

- 2 cups peeled and diced (1/4 inch) hothouse cucumber
- 2 cups diced (1/4 inch) red bell pepper
- 2 cups diced (1/4 inch) ripe tomato
- 1/2 cup diced (1/4 inch) red onion
- 2 cups tomato juice
- 1/2 cup red-wine vinegar
- 1/3 cup extra-virgin olive oil
- 2 dashes Tabasco sauce

DIRECTIONS:

- Place all of the diced vegetables in a large bowl. Add the tomato juice, vinegar, oil, and Tabasco. Season with salt and pepper and toss.
- Transfer half of the mixture to a blender or food processor and pulse the machine on and off to coarsely puree the contents. Return the pureed mixture to the bowl and stir to combine.
- Refrigerate for 4 to 6 hours before serving. You can easily double this recipe for a large party.