

## Garden State Gazpacho

Makes 6, 1-cup servings

### **Ingredients:**

- 6 large, ripe plum tomatoes, chopped
- 1 large cucumber, peeled & chopped
- 1 large red or orange bell pepper, seeded & chopped
- 1/2 large sweet onion, chopped
- 2 Tablespoons lemon juice
- 2 Tablespoons olive oil
- 1 Tablespoon vinegar
- Fresh basil, to taste
- 2-3 cloves garlic, or to taste
- Salt & pepper, to taste

### **Other options:**

- 1 small jalapeno pepper, seeded
- Fresh cilantro instead of basil
- Lime juice instead of lemon juice

### **Directions:**

1. Wash all vegetables thoroughly.
2. Combine tomatoes, cucumber, pepper & onion in food processor & process until fairly smooth.
3. Add the remaining ingredients & season to taste.

Serve chilled.



Recipe created by Family & Community Health Sciences, Rutgers Cooperative Extension

[njaes.rutgers.edu/fchs](http://njaes.rutgers.edu/fchs)