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John's Authentic Spanish Gazpacho

"Of course everyone in Spain calls his or her recipe 'authentic' gazpacho, but they're all different," says John from Phoenix. John's recipe has received rave reviews from every person who's tried it, so we're dubbing his version authentic! This delicious raw-veggie recipe is not only healthy, but it's also quick. Just throw everything in the blender.

If you like raw onion, feel free to add more. English cucumbers are long, skinny cucumbers with few seeds; you can substitute another type if you wish. If you like your gazpacho hot and spicy, use less tomato juice and more spicy vegetable juice or Bloody Mary mix.

1 medium zucchini, chopped	36 ounces tomato juice or vegetable juice
1 red bell pepper, chopped	12 ounces spicy hot vegetable juice or Bloody Mary mix
1 English cucumber, chopped	
1/4 cup sweet yellow onion, chopped	
1/4 cup fresh basil	
2 Tbs. balsamic vinegar	1/4 cup olive oil
1 tsp. oregano, dried	1/4 cup bread crumbs or crushed saltines
1/2 tsp. celery seed	
1/2 tsp. sea salt	
1/4 tsp. black pepper	

Reserve a few tablespoons of zucchini, bell pepper, and cucumber for a garnish. Combine all remaining ingredients in a blender except olive oil and bread crumbs. If your blender has a small capacity, process in batches. After everything is puréed, add olive oil and bread crumbs to blender (this adds a nice texture to the soup). Mix well.

Serve ice cold in chilled bowls, and top with a dollop of vegan sour cream and reserved chopped veggies.