

Gazpacho—better known as *Summer Cioppino*, in my book

NOTES: don't be too particular about measuring all these ingredients to the nth degree. I never do. If you 4 tomatoes gives you 4 cups, then fine. If 4 tomatoes gives you 3 cups, then chop another one or two. If you like onions, add more. If you want to try a poblano pepper instead of a sweet green one, help yourself!

- 4 cups chopped, peeled tomatoes (4 large)
- 1 cup tomato juice or vegetable juice
- 1 cup beef broth
- ½ cup chopped, seeded cucumber
- ¼ cup finely chopped green sweet pepper
- ¼ c. finely chopped onion
- 2 Tablespoons fresh basil or 1 t. dried
- 1 Tablespoon lemon juice or lime juice
- ½ teaspoon ground cumin
- ¼ t. bottled hot pepper sauce
- Croutons -or cigliene, or baked salmon! Oooh ... or grilled shrimp skewers seasoned with salt, pepper, and fresh lemon juice!

In a large mixing bowl, combine tomatoes, tomato juice, beef broth, cucumber, sweet pepper, onion, basil, oil, lemon or lime juice, garlic, cumin, and hot pepper sauce. Cover and chill for 2-24 hours.

Ladle into chilled bowls. Top with your choice of croutons, fresh mozzarella, or salmon.