

GAZPACHO (from Phil Benzil c.1999)

By popular demand, Phil Benzil's recipe for Gazpacho is reprinted here. He brought this to the June tasting, and I think there was none left over. - *mle*

2 4tHz cans Sacramento tomato juice
1 small can tomato paste
(or squeezed tomatoes)
dash of shallots
loads of garlic
Tabasco
salt and pepper
wine vinegar
olive oil
2 or 3 cucumbers
loads of diced scallions - white and green parts
1 or 2 diced green peppers

Shallots through olive oil quantities are to taste - experience indicates the quantities should be generous.

Add all ingredients through wine vinegar to juice. Add olive oil to mix slowly, stirring. Seed cucumbers and chop into thin dice, add to mix. Add scallions and peppers. Chill until very cold.