

Laura's Gazpacho

- 6 cloves garlic
- 1 English cucumber - or 6-7 Israeli cucumbers, roughly chopped
- 3 lbs very ripe tomatoes, roughly chopped
- 1/2 c each red wine vinegar, fruity olive oil
- 1/4 c water
- 1 t fine sea salt

Process garlic, cucumber and salt in a food processor. Gradually add tomatoes and continue processing until almost smooth, keeping some texture. Add the vinegar and water and mix well. Refrigerate. Keeps well for several days. Stir before serving. Serves 8-10.

Jittery Cook