

# Reckless In The Kitchen

## Gazpacho

Adapted from The French Laundry Cookbook by Thomas Keller et al

Ingredients:

- 1 medium red onion
- 1 green pepper
- 1 yellow or orange pepper
- 1 small cucumber
- 4 large tomatoes
- 3 c vegetable juice (such as V-8)
- 1 1/2 tsp chopped garlic
- 1 1/2 tsp kosher salt
- 1 tsp ground pepper
- 1 tbsp rooster hot sauce
- 1/4 c olive oil
- 1 tbsp white vinegar
- juice from 1 large lemon
- 2 tbsp dried basil
- 1 tsp dried thyme

Directions:

Coarsely chop all vegetables. Working in batches if needed, add veggies and a small amount of tomato juice to a blender or food processor and blend into a smoother texture. Pour all but 2 cups of the blended vegetables into a bowl when finished blending.

Add garlic, salt, pepper, hot sauce, olive oil, vinegar, lemon juice, basil, and thyme to the reserved mixture and puree together until well combined. Adjust seasonings to taste. Combine the two mixtures in the bowl. Cover the mixture and refrigerate for 24 hours.

The soup can be served by itself or with a dollop of greek yogurt and/or diced avocados.