



## Recipe From Phyllis' Kitchen



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### GAZPACHO

- 3 cups tomato juice
- 1 cup peeled, chopped tomatoes
- 1 green pepper, diced
- 1 small carrot, diced
- 1 large cucumber, diced
- 1 onion or 1/2 bunch of green onions, chopped
- 1 small zucchini or yellow squash, diced
- 1 rib celery, diced
- 1 clove garlic, minced
- 2 tablespoons fresh snipped parsley
- 2 tablespoons fresh snipped chives
- 1-2 tablespoons good olive oil (extra virgin)
- 1 teaspoon Worcestershire sauce
- 1 tablespoon lemon juice or red wine vinegar

Make sure all vegetables are diced very fine. Combine all ingredients and refrigerate a few hours before serving. Serve cold. Makes 6 servings.

This recipe comes from the Farm Journal Cookbook, now out of print, but a favorite of farm cooks back in the 1970's. It starts with a jar/can of tomato juice, and adds fresh tomatoes and other fresh vegetables. Many cooks try to use the shortcut of a blender to dice the vegetables, but I promise you that—like preparing salsa—you will be rewarded if you do the chopping by hand.