

Spring Lunch Gazpacho (serves 4-6)

Ingredients

1 hothouse cucumber, seeded, but not peeled, chopped

1 red bell pepper, cored, seeded and chopped

4 plum tomatoes

1/2 red onion, chopped

1 teaspoon minced garlic

2 Tablespoon white wine vinegar

1/4 cup good olive oil

1 1/2 teaspoons kosher salt

1 Tablespoon fresh lemon juice

1 teaspoons freshly ground black pepper

23 ounces (3 cups) tomato juice

Sprig of fresh thyme (optional)

Sour cream (optional)

Directions

Mix together all the ingredients in a large bowl. Cover and refrigerate overnight. The next day, remove the thyme sprig, if used, and blend all ingredients in a blender or food processor. If you prefer your gazpacho chunky, do not over process. If you prefer a smooth gazpacho, you can run it through a sieve. Return to refrigerator until ready to use. The longer gazpacho sits, the more the flavors develop. If desired, dollop with sour cream before serving.

**recipe by Timothy Corrigan for CamilleStyles.com*