
Creamy Gazpacho Soup

The Bijou Cafe - Sarasota, FL

Sarasota's Chef Du Jour - 1992

4 very ripe tomatoes, peeled and seeded

1/2 cup tomato puree'

1 cucumber, peeled and seeded

1 red pepper

1 green pepper

1 small white onion

1 carrot

2 small cans V-8 juice or tomato juice

1 tablespoon virgin olive oil

1 tablespoon fresh garlic, chopped

pinch oregano

pinch basil

pinch thyme

salt (to taste)

pepper (to taste)

dash white Worcestershire sauce

dash Tabasco sauce

1/2 cup mayonnaise

1/2 cup sour cream

In a bowl, mix the mayonnaise and sour cream together. Refrigerate.

Place all of the ingredients (except the V-8 juice) in a food processor. Pulse to get a chunky, NOT puree'd, texture.

Slowly add the V-8 juice until the texture is to your liking.

Chill thoroughly, preferably overnight, but for a minimum of four hours.

Just before serving, blend the sour cream mixture into the gazpacho with a wire whisk.

If you prefer, you may also serve the sour cream mixture on the side and let guests add it to the soup to their own taste.

Serve with fresh hot garlic bread.

Yield: 6 to 8 servings

Soups, Chili, Stew

Per Serving (excluding unknown items): 1445 Calories; 134g Fat (77.7% calories from fat); 16g Protein; 71g Carbohydrate; 17g Dietary Fiber; 90mg Cholesterol; 771mg Sodium. Exchanges: 12 Vegetable; 1/2 Non-Fat Milk; 15 1/2 Fat.