

# Gazpacho



## **Servings: 4**

*4 Large Garlic Cloves  
1 1/2 Tsp Salt  
2 Tsp Paprika  
3 Large Tomatoes, Quartered  
4 T. Olive Oil  
4 T. Vegetable Oil  
1/2 Red Onion, Minced  
1 Green Bell Pepper, Minced  
1 Cucumber, Minced, Seedless  
6 T. Bread Crumbs, Fresh  
6 T. Red Wine Vinegar  
1 C. Club Soda*

## **Cook Time:**

Drop the garlic cloves through the feed tube of a food processor with the processor running and mince thoroughly; scrape down sides of the bowl.

To the garlic, add the onion, green bell pepper, cucumber, tomatoes, salt, and paprika and puree the mixture. With the processor running, add drop by drop the olive oil and vegetable oil.

Add the red wine vinegar, club soda, and fresh bread crumbs, and pulse five or six times. Chill and serve.

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Per Serving (excluding unknown items): 4579 Calories; 443g Fat (85.2% calories from fat); 22g Protein; 150g Carbohydrate; 7g Dietary Fiber; 0mg Cholesterol; 2224mg Sodium. Exchanges: 8 Grain(Starch); 0 Lean Meat; 2 Vegetable; 88 1/2 Fat; 1 1/2 Other Carbohydrates.