

# Ruby's Gazpacho

## Ingredients

- 1/2 cup wine vinegar
- 1/2 cup extra virgin olive oil
- 6 large ripe tomatoes, coarsely chopped with their juice
- 1-1/2 cups canned tomato juice
- 3 eggs, lightly beaten (this is an uncooked recipe, so I use Eggbeaters)
- 2 red bell peppers, cored, seeded and coarsely chopped
- 2 onions, coarsely chopped
- 2 large shallots, peeled and coarsely chopped
- 2 large cucumbers, coarsely chopped
- Pinch of cayenne pepper
- Salt and freshly ground pepper, to taste
- 1/2 cup chopped fresh dill

## Directions

1. In a mixing bowl, whisk together the vinegar, olive oil, reserved fresh tomato juice, canned tomato juice, and eggs.
2. Puree the vegetables in small batches in a blender or food processor, adding the tomato juice mixture gradually to keep the blades from clogging. Do not puree completely; gazpacho should retain some of its crunch.
3. Stir in the cayenne, salt and pepper, and dill. Cover and chill (or, in this case, freeze).

**Submitted by Ruby:** "Make this ahead and freeze in a couple of containers. You can do this several days before leaving home. I set out a container to thaw to slush while we're setting up camp - by the time everyone is hot, dusty and cranky, it's ready to eat. (Source: New Basics Cookbook)"