



# Sweet Summer Gazpacho

From [dulcetcuisine.com](http://dulcetcuisine.com)

- 2 lb. tomatoes, roughly chopped
- 1/2 c cucumber, peeled and chopped
- 1/2 c green or yellow pepper, seeded and chopped
- 1/4 c Dulcet Peppery Moroccan Ketchup
- Salt & pepper
- Olive oil

1. Combine the tomatoes, cucumber, pepper and ketchup in a large bowl.
2. Transfer to the blender and blend in batches until smooth.
3. Pour soup into a container and chill for several hours or overnight.
4. Season with salt & pepper as needed.
5. Drizzle each portion with olive oil and serve.

Hint: Use the best tasting and ripest red or yellow tomatoes possible.



Notes: \_\_\_\_\_

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