

Gazpacho

20 to 30 minutes to prepare
plus time to chill; 6 servings

2 medium **onions**, sliced
and sautéed with 6 **cloves of garlic**
4 medium to large **tomatoes**, cubed
3 medium **cucumbers**, peeled and chopped
1 medium **green bell pepper**, chopped
2 or more **scallions**, minced (optional)
1/3 c of fresh chopped **parsley**
1/4 c of fresh chopped **basil** (or cilantro)
2 to 3 T olive oil
Juice of 1/2 lemon or lime
1 T (raspberry or strawberry) wine vinegar
1 t honey
1/4 to 1/2 t cumin
Salt and black pepper to taste
Dash of cayenne



Combine all ingredients and purée. Chill and serve with fresh parsley sprigs.

Recipe adapted by Kathryn Toure and Oumou Diakité, in Dakar, Senegal in 2009
from *The New Moosewood Cookbook* by Mollie Katzen, Berkeley, California, USA, 2000

