

Gazpacho

Submitted by Sharon Davis

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Note: This is an easy pareve soup, which is served cold and goes down well on a warm summer's day.

Ingredients

- 3 tomatoes, peeled and chopped
- 1 onion, roughly chopped
- 3 sticks celery, diced
- 2 green capsicums
- 3 cups vegetable stock
- 2 cloves garlic
- 2 teaspoons lemon juice
- Salt and pepper to season

Directions

Blend garlic, tomatoes, capsicum, onion and celery in food processor.

Place in large bowl and mix in stock and lemon juice.

Chill at least overnight (24 hours is good).

Best served in small chilled glass bowls or cups.