Gazpacho Soup

This recipe is a summertime classic from the country of Spain. Red-ripe tomatoes, cucumbers, onions and peppers are combined to make a refreshing chilled tomato and vegetable soup. This recipe will yield six servings.

Ingredients
* 2 large tomatoes, peeled and seeded
* 1 large cucumber, peeled and seeded
* 1 medium onion
* 1 medium green pepper
* 1 jar pimiento (2 oz) diced
* 24 ounces tomato juice
* 1/3 cup olive oil
* 1/3 cup red wine vinegar
* 1 tablespoon hot sauce
* 1 teaspoon salt
* 1/4 teaspoon coarsely ground pepper
* 2 cloves garlic, split in half
* 6 slices French baguette, 1/2 inch thick

Directions
Combine 1 tomato, 1/2 cucumber, 1/2 onion, 1/4 green pepper, pimiento, and 1/2 cup tomato juice and puree, blending the ingredients in a food processor (approx 30 seconds).

Chop remaining vegetables and refrigerate. In a large bowl, mix pureed vegetables with remaining tomato juice, 1/4 cup olive oil (save remaining for croutons), vinegar, hot pepper sauce, salt and pepper. Refrigerate, covered, for 2 hours.

For croutons, rub 10 inch pan with garlic; add rest of oil. Heat croutons until they are browned. Set aside.

When serving, ladle soup into chilled soup bowls, adding a mound of chopped vegetables to the middle of each bowl and top with crouton.

1.) How many servings will this recipe make?
   a. 3
   b. 5
   c. 2
   d. 6

   0% 100%
   Confident Confident

2.) What does the word puree mean in this recipe?
   a. Chop ingredients
   b. Blend ingredients
   c. Slice ingredients
   d. Chill ingredients

   0% 100%
   Confident Confident
3.) The best way to describe gazpacho soup from the recipe above would be?
   a. Baked soup
   b. Vegetarian soup
   c. A meaty stew
   d. Smooth creamy soup

   0% ___________________________ 100%
   Confident                          Confident

4.) From the passage we know that gazpacho soup:
   a. Is best known as a winter-time soup
   b. Has a bland taste
   c. Has been made for many years in Spain
   d. Is best served in warm bowls

   0% ___________________________ 100%
   Confident                          Confident

5.) How would you change the recipe to make 12 servings?
   a. Add more bread to the recipe above
   b. Double the ingredients in the recipe
   c. Leave out the bread in the recipe
   d. Refrigerate the gazpacho longer

   0% ___________________________ 100%
   Confident                          Confident

On a scale between 1 and 10 with 1 being low and 10 being how well did you like this passage?

Didn’t Like It 1 2 3 4 5 6 7 8 9 10 I Really Liked It
At All

Connections: Have you ever eaten anything similar to gazpacho soup? Do you think you think you would like it? Why or why not?