

MEXICAN GAZPACHO

Serves 10



Ingredients:

- ½ cup Water
- 1 lb fresh Tomatillos
- 1½ lbs fresh Tomatoes
- 1 white Onion
- 4 cloves Garlic
- 2 Serrano chiles, seeded if you like it less spicy
- 2 tbsp Olive oil
- 1 tbsp red Wine Vinegar
- Salt & Pepper, to taste
- 1 cup fresh Avocado, dice optional
- 1 cup Cilantro, optional
- 1 bag Tortilla Chips, optional

Directions:

Roughly chop the tomatoes, tomatillos, chiles, onion and garlic.

In a food processor, puree the garlic, chiles, half the onion, half the tomatillos, and half the tomatoes with the water until smooth.

Add the remaining tomatillos, tomatoes, oil, and vinegar, and pulse the processor briefly until all of the ingredients are combined.

Stop while the mixture is still chunky, and add salt and pepper to taste.

Chill the soup for at least two hours in the refrigerator.

As it chills longer, the flavors will combine, and the soup will taste even better.

Remove from the fridge and place it in individual bowls for serving.

Garnish each bowl with avocado, cilantro and tortilla chips if desired.