

# FARMGIRL'S GAZPACHO

Cooling and nutritious - Make it for snacks on the go!

10 servings at least - 30 min prep time.

- 6 ripe [tomatoes](#), chopped
- 1 [purple onion](#), finely chopped
- 1 [cucumber](#), chopped
- 1 [red sweet bell pepper](#), seeded and chopped (or green)
- 2 stalks [celery](#), chopped
- 2 tablespoons chopped [fresh parsley](#)
- 2 tablespoons chopped [fresh chives](#)
- 1/4 cup chopped [fresh cilantro](#)
- 1 [garlic clove](#), minced
- 1/4 cup red wine vinegar
- 1/4 cup [olive oil](#)
- 2 tablespoons [fresh lemon juice](#)
- 2 teaspoons [sugar](#)
- 1/2 teaspoon [salt](#)
- 1/2 teaspoon [fresh ground pepper](#)
- 1 jalapeno, seeded and chopped
- 1 teaspoon [worcestershire sauce](#)
- 4 cups [tomato juice](#) or [tomato sauce](#) (low sodium)

1. Combine all ingredients.
2. Blend slightly, to desired consistency.
3. Place in non-metal, non-reactive storage container, cover tightly and refrigerate overnight, allowing flavors to blend.