



Gazpacho

This is a good way to use fresh tomatoes from the garden. The chopped fennel gives the soup a taste a little different from othe gazpachos. It is a refreshing first course on a warm night.



Be sure all vegetables are very finely chopped.

Combine all ingredients in a large non-metallic bowl and chill overnight.

Serve soup cold with a dollop of sour cream on top of each serving with the avocados cut into the soup at the last minute so that they don't turn brown.

- 3 large tomatoes, chopped
- 1 green bell pepper, chopped
- 1 cucumber, peeled, seeded and chopped
- 1 cup chopped celery
- 1/2 cup chopped green onion
- 1/2 cup chopped sweet onion
- 1 Tbs lime juice
- 1 jalapeno, chopped
- 2 Tbs cilantro, chopped
- 1 cup fennel, finely diced
- 2 cups tomato juice
- 5 Tbs red wine vinegar
- 4 Tbs olive oil
- 2 tsp salt
- 1/2 tsp black pepper
- 2 avocados, chopped just before serving and added as garnish