

# GAZPACHO



## **INGREDIENTS**

8 medium size ripe tomatoes 2 large cucumbers  
2 bell peppers (red or green)  
3 stalks of celery 2 medium Vidalia onions 2 garlic cloves  
2 T chopped fresh parsley 5 cups tomato juice  
4 T lemon juice (freshly squeezed)  
3T red wine vinegar  
2 – 4 packets Artificial Sweetener Salt and pepper to taste  
Tabasco (if desired)

## **DIRECTIONS**

Peel and chop all vegetables reserving  $\frac{1}{4}$  cup of mixture for garnish. Discard seeds. Com-bine chopped vegetables with all remaining ingredients \**except for topping* in food proces-sor. Process to desired texture (usually almost smooth but some like to have a crunch) Pour into a large bowl, cover and refrigerate. Serve cold and garnish with reserved vegetables and lump crabmeat.