

## **Mark's Gazpacho**

Servings: 6 to 8

### **Ingredients:**

- 1 cucumber, diced
- 3 medium tomatoes, diced
- 1 yellow bell pepper, diced
- 1 red bell pepper, diced
- 1 orange bell pepper, diced
- 2 nopales (cactus), diced
- 12 scallions, sliced
- 2 limes, juiced
- 1 tablespoon garlic paste (or 1 clove)
- 1 cup balsamic vinaigrette dressing (containing olive oil)
- 6 cups tomato juice

### **Preparation:**

1. Buy whatever vegetables are on sale in the store or fresh from your garden. (These could also include squash, jalapenos, banana peppers, onions, etc.)
2. Slice and dice all the vegetables, and put them in a 3 to 4 quart glass container.
3. Add the liquid ingredients and stir. (Also could add salt, pepper, basil, parsley, dill, etc., if you'd like.)
4. Cover the container and refrigerate overnight.

**Source:** Mark's experimentation