

Summer cooler: Refreshing Gazpacho Cooler uses fresh summer produce for color,

Gazpacho refreshing on hot days

Garpacho just might be the perfect summer treat. It requires no cooking, it's served chilled for a cooling meal-time treat, and it uses the fresheat summer produce for color, crunch, flavor and nutrition that are out of this world.

Most basic garpachos include lots of poeled and chopped toma-toes and chopped green pepper.

toes and cnopped green beyone.

Add beef broth, chopped onlon, fresh chopped basil, a bit of olivo oil and lemon juice; sit to blend, chill and serve. Tomatoes are at their peak now, and researchers recently discovered two new compounds in tomatoes (in addition to vitamin C) that block the natural formation in our bodies of substances that scientists think lead to cancer.

Many other vegetables find their way into garpacho as well— yellow aquash, cucumber, brocco-li, carrota and celery to name a few, it's not hard to find recipes

for white, green or golden garpa-ches that omit the tomatoes in fa-vor of cucumbers and white grapes or cantaloupe, yellow pep-per and oranges.

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For a deeper flavor, try garpacho made with roasted peppers.
Broll or grill peppers until uniformly bilastered, 12 to 15 minutes.
Put them in a bowl covered with
plastic wrap and let stend 5 minutes,
sllowing the trapped steam
to loosen the skin. Bilt the pepper,
pour out and reserve the juices;
peel and halve, then remove and
discard stem, seeds and ribs. Add
the roasted pepper flesh and
juices to the other garpacho
inpredients. ingredients.

For added protein, include some scafood, like cooked abrimp or scallops, before serving, or in-clude mashed tofu to the vegeta-ble mixture. Thicken the gazpa-che by reducing the liquids to make a nutritious, tangy salsa. Or, try a thinner version as a drink.

GAZPACHO COCLER

one-quarter cucumb hatf a small onion 2 small tomatoes

one-cuarter sweet green pep

per, seeded
1 small clove gartic, minced
2 cups tomato juice
2 tablespoons red wine vine-gar or cider vinegar
14 teespoon dried dill weed
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peoper to teste
6 lemon or time silices
Committee the quantity

S lemon or line silcos
Consely chop the cucumber,
conon, tomatoes and green perper.
Transfer to a blender. Add the garlie and blend until amooth. Sils in
tomato julce, vinegar, dill weed, hot
tepper sauce and perper to tasta.
Refrigerate at least 1 hour or until
chilled. Sils to mix well before pouring into glasses. Garnish with lemon or lime silcos.
Each of the six servings contains
27 calories and no fire.
Material provided by the American Institute for Cancer Research.

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