Chilled Gazpacho Soup

Makes 4 servings

4 c. chopped Tomatoes

2 c. tomato juice or vegetable broth

½ c. finely minced onion

1 large garlic clove, minced

1 medium bell pepper, any color

2 Tbsp. honey (optional)

1 medium cucumber, peeled and chopped into small pieces

juice of ½ lemon & 1 lime

2 tsp. each, tarragon & basil, fresh

¼ to ½ tsp. cumin

¼ c. freshly minced parsley

2 to 3 Tbs. olive oil

salt, black pepper, and cayenne, to taste

Optional: a hot Serrano or jalapeno pepper

Combine all ingredients. Puree all, some, or none of the mixture, depending on your preference. (If this is your first time making it, puree most of it, leaving about ¼ of it chunky). Chill until very cold. Eat outside on a very hot day ☺