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Easy & Quick Spicy Gazpacho

Makes 8 1-1/2 cup servings. Recipe adapted from Food Network.

Ingredients

2 (32-ounce) cans diced tomatoes in puree
1/4 cup Frank's Red Hot Cayenne Pepper Sauce
(for much milder heat use only 2 tablespoons)
1/2 European seedless cucumber, cut into chunks
1 small red onion, cut into chunks
2 jalapenos or serranos, seeded and coarsely chopped
2 ribs celery, from the heart of the bunch, chunked
Handful fresh cilantro leaves
1 lemon or lime, juiced
Coarse salt and black pepper
Lime or lemon wedges or cilantro sprigs for garnish

Nutritional info per serving

Calories:	81
Total fat:	1g
Cholesterol:	0mg
Sodium:	681mg
Total Carbs:	16g
Dietary Fiber:	5g
Protein:	3g

Directions

- 1. Working in batches, combine all ingredients in a food processor and pulse grind into a thick soup.
- 2. Adjust seasonings. Pour soup into a pitcher and chill until ready to serve.
- 3. Serve in chilled mason jars or glasses with wedges of lime or lemon or springs of cilantro for garnish.

NOTE: This can be served chilled or at room temperature.