

## Easy Gazpacho

This is a quick and chunky gazpacho, but you can run it in a blender if you want a smoother version.

- 1 medium-sized onion, diced
- 1 green pepper, diced
- 2 small or 1 large carrot, sliced
- 2 celery stalks, sliced
- 1 cucumber, sliced and the slices quartered
- 2 cups diced tomatoes
- 45 oz. of original or spicy V8, you may use tomato juice instead
- 1/2 tsp. minced or powdered garlic
- 1 Tbls fresh basil cut in ribbons
- 1 tsp fresh oregano, minced
- 1 tsp. fresh thyme, minced.

Stir together, and serve chilled. It's also good with a dollop of sour cream on top.

recipe courtesy of [backyardpatch.blogspot.com](http://backyardpatch.blogspot.com)