

# HONEY-LIME GAZPACHO

**3 LARGE RED TOMATOES, DICED**  
**2 MEDIUM CUCUMBERS, DICED**  
**2 MEDIUM ORANGE BELL PEPPERS, DICED**  
**1 JALAPENO, DICED**  
**1 GARLIC CLOVE, DICED**  
**1/3 CUP LIME JUICE**  
**2 TABLESPOONS HONEY**  
**2 TABLESPOONS FRESH CILANTRO LEAVED**  
**1 1/2 TEASPOONS GRATED GINGER**  
**1/4 TEASPOON SALT**  
**ICE CUBES (OPTIONAL)**  
**LIME WEDGES AND SCALLIONS FOR GARNISH (OPTIONAL)**

- 1. COMBINE TOMATOES, CUCUMBERS, ORANGE PEPPERS, JALAPENO AND GARLIC IN A LARGE BOWL. PROCESS HALF THE MIXTURE IN A FOOD PROCESSOR UNTIL IT'S IN LARGE CHUNKS; REPEAT WITH THE REST.**
- 2. PLACE ENTIRE MIXTURE IN THE FOOD PROCESSOR BOWL. ADD THE LIME JUICE, HONEY, CILANTRO, GINGER AND SALT. COVER AND PROCESS UNTIL THE MIXTURE IS JUST SLIGHTLY CHUNKY.**
- 3. CHILL IN THE REFRIGERATOR UNTIL COOL, OR LADLE SOUP INTO BOWLS WITH TWO OR THREE ICE CUBES. SERVE WITH LIME WEDGES AND SCALLIONS IF DESIRED.**