**Gazpacho Soup**

Makes- 6 Cups

Ingredients

* 5 Large tomatoes
* 1/2 cup of tomato juice
* 1 cup cucumber, peeled, seeded and chopped
* 1/2 cup chopped red bell pepper
* 1/2 cup chopped red onion
* 1 small jalapeno, seeded and minced
* 1 medium garlic clove, minced
* 1 lime, juiced
* 2 teaspoons balsamic vinegar
* 2 teaspoons Worcestershire sauce
* 1/2 teaspoon toasted, ground cumin
* 1 teaspoon kosher salt
* 1/4 teaspoon freshly ground black pepper
* 2 tablespoons fresh basil leaves

Recipe

* Fill a deep bottomed pan with water. Bring the water to a boil.
* Drop tomatoes into the boiling water for 30 seconds, remove and transfer into cold ice water and allow to cool until able to handle (for a min or two). Remove and pat dry. Peel, core and seed the tomatoes. Press as much of the juice through as possible.
* Place the tomatoes and juice into a large mixing bowl. Add the cucumber, bell pepper, red onion, jalapeno, garlic clove, olive oil, lime juice, balsamic vinegar, Worcestershire, cumin, salt and pepper and stir to combine. Transfer Half of the mixture to a blender and puree on high speed. Return the pureed mixture to the bowl and stir to combine. Cover and chill for 2 hours and up to overnight. Serve with basil leaves.