



- 3 ripe medium beefsteak tomatoes, cored and cut into 1/4" cubes (4 cups)
- 2 red bell peppers, cored, seeded and cut into 1/4" cubes (2 cups)
- 2 small cucumbers, one peeled and one with the skin on, seeded and cut into 1/4" cubes (2 cups)
- 1/2 small sweet onion (Vidalia/Maui/Walla Walla) or 2 lg. shallots, peeled & minced (1/2 cup)
- 2 medium garlic cloves, minced
- 2 tsp. salt
- 1/3 cup white balsamic vinegar
- ground black pepper
- 5 cups tomato juice (preferably Welch's)
- 1 tsp. hot pepper sauce (optional)
- 1 handful chopped parsley
- 1 handful chopped cilantro
- 8 ice cubes



Hand chop all vegetables to retain vibrant color and firm texture. Core tomatoes and catch all the juices in a bowl underneath; chop the tomato pulp and skin into 1/4" cubes. Combine tomatoes and their juices, bell peppers, cucumbers, onion, garlic, parsley, cilantro, salt, vinegar and pepper to taste in large (at least 4 qt.) non-reactive bowl; let stand until vegetables just begin to release their juices (about 5 minutes). Stir in tomato juice, hot pepper sauce, if using, and ice cubes. Cover tightly and refrigerate at least 4 hours to blend flavors. Serve chilled and garnish with sour cream, croutons and finely diced avocados. Can be prepared up to 2 days in advance. Makes about 3 quarts and serves 8-10. Unless you have a big crowd to serve, cut this recipe in half!