

Eat Your Heart Out Edibles ♥

Personal Chef Service and Made-to-Order Bakery

"Eat Hearty Without the Headache!"



Chef Angela's Gazpacho

Yield: 8 servings

INGREDIENTS

For the Soup:

2 cloves Garlic, minced

1/2 Red Onion, diced

1 Large Cucumber, diced

5 Roma Tomatoes, diced

1 Zucchini, diced

2 stalks Celery, diced

1 dash Salt to taste

1 Quart Tomato Juice

1/4 cup Extra Virgin Olive Oil

For Garnish:

Roasted chopped asparagus, zucchini and corn

DIRECTIONS:

- ♥ In the bowl of a food processor or in a blender, combine all ingredients except tomato juice. (You could also use a hand blender.)
- ♥ Pulse until all ingredients are blended well; mixture will have a nice speckled, colorful texture.
- ♥ Pour into a large bowl and add the tomato juice. Stir mixture together and check seasonings, adding salt if needed. Chill soup for at least a couple of hours; soup needs to be very cold!
- ♥ Remove the soup from the fridge and stir. Check seasonings one last time.
- ♥ Ladle into a bowl and garnish with the vegetables. Feel free to add some fresh avocado, cream, and/or cilantro.



1/8 cup Red Wine Vinegar

2 Tablespoons White Sugar

6 dashes Tabasco

1 dash Black Pepper to taste

Compliments of Eat Your Heart Out Edibles

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