



Gazpacho

Ingredients:

6 medium + Heirloom tomatoes quartered (app. 6 cups)
2 Tbsp. rice wine or red wine vinegar
2 Tbsp. fresh lemon juice
¼ C rough chopped red onion
¼ C rough chopped cilantro
½ C rough chopped red bell pepper
1 C cucumber seeded and sliced
¼ C rough chopped basil
3 cloves of garlic
¼ - ½ jalapeño (season carefully to taste)
12 oz. can of V8 (Have another can available, add if necessary for desired consistency)
salt and pepper to taste

After Blending:

3 C chopped grilled shrimp
2 C seeded and chopped cucumbers
1 chopped avocado

Directions:

Combine above ingredients (except for 3 after blending ingredients) and blend in a blender, strain if necessary. Add salt and pepper to taste and then add the shrimp, cucumbers and avocado. Garnish with shrimp, a touch of bell pepper, red onion, avocado, lemon zest and cilantro.

Serves 4-6

"Life is an Adventure, Drink Wine!"

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