

October Recipe

This recipe was such a hit in the fall class, my students convinced me to give it to you as this month's recipe. They wanted the whole world to know how easy it is and how good it tastes!

Easy Mexican Gazpacho©

Serves 10 - 12

Gazpacho - Ingredients:

- 3 - 11.5 oz. can tomato juice
- 1 - 15 oz. can Hunt's™ diced tomatoes with juice
- 1 - 15.5 oz. can Goya™ black beans, with juice
- 1 - 11 oz. can Green Giant Mexicorn, with juice
- 1 - 11 oz. can chunky salsa, medium (use corn can for measuring)
- 1 - 4 oz. can green chilies, chopped
- 1 lime zest and juice
- 2 - 3 Tbsp. cilantro, fresh, chopped

Method:

Into a large mixing bowl add ingredients in order listed. Stir together. Refrigerate two hours. Fill gazpacho into serving cups (great served out of a shrimp cocktail glass) or heat soup and eat hot.

Topping - Ingredients:

- 16 oz. sour cream, optional
- 8 oz. Mexican or cheddar cheese, grated, optional
- 2 Tbsp. chives, chopped fine (optional)
- 1 small bag lime corn chips

Method:

Put a dollop of sour cream on the top of each cup (cold or hot). Sprinkle with cheese and chives. Serve with lime corn chips. Enjoy!

Hint: This soup is great cold (do not heat since everything is fully cooked) or hot.

Hint: If you heat the soup, add shrimp or crabmeat, OR add cooked rice and chopped leftover ham.

Hint: Soup freezes well. Defrost in refrigerator.

Hint: If you run out of time making the soup, omit the corn and beans, purée soup, add vodka or gin and you have the perfect Bloody Mary. Serve with a celery stick. Cheers!