

Tomato Gazpacho with Tortilla Wedges©

Ingredients:

1-46 oz. can	tomato juice, cold
2-5.5 oz. cans	V-8™ juice
1 tsp. minced	garlic, very fine
1/2 cup sweet	onion, cubed fine
2 stalks	celery, sliced fine
1 small yellow	bell pepper, cubed fine
1 seedless	cucumber, scoop out seeds, cubed fine
2 Tbsp.	lemon juice
3 Tbsp.	olive oil
1/2 tsp.	salt
1/2 tsp.	celery seed (optional)
1 tsp.	lemon pepper
1 dollop	sour cream

Method:

In a large mixing bowl mix all ingredients together with the Magic Wand using the knife blade except the sour cream. Keep in refrigerator 8 hours or 1 1/2-2 hours in the freezer. Serve cold.

Or, spray a large pot with Pam™ and heat all ingredients except the sour cream. Add 1 can cream of tomato soup and heat through. Serve hot.

To Serve:

Serve gazpacho in a shrimp cocktail glass. Top with a dollop of sour cream. Put a stick of celery, a stick of seedless cucumber or a lemon wedge on edge of bowl to serve. Serve with tortilla wedges.

Hint: Put a cocktail onion and an olive on a toothpick for decoration instead of the celery, cucumber stick or lemon wedge.

Hint: Sprinkle a little fajitas seasoning on top of the sour cream.

Hint: Purée soup fine and add vodka.

Great Bloody Mary!

Tortilla Wedges—Ingredients:

6-10 small	corn tortillas, cut into wedges
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Method:

Preheat conventional oven to 350°, convection oven to 325°.

Spray a cookie sheet with Pam™. Arrange wedges on sheet and bake 8-10 minutes or until golden brown. Serve warm or cold.

