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 **Chef G. Wilson**

 **Vegetable & Fruit Gazpacho**

#  **Ingredients Toppings**

 **1Tomato (large) or Can of Diced Tomatoes Fresh Chopped Cilantro**

 **1 Cucumber Diced Fruit**

 **1 green pepper Fresh Slice Limes**

 **1/4 teaspoon garlic powder Sliced Jalapeño Peppers (optional)**

 **1 1/2 cups Tomato Juice (Plain /No or Low Sodium) Hot Sauce (Optional)**

 **1 1/2 cups water**

 **3 tablespoons red wine vinegar**

 **2 tablespoons vegetable oil**

 **1/4 teaspoon black pepper**

 **1 Celery Stalk**

 **1 small red onion (optional)**

 **2 Limes sliced in 4 quarters = 8 pieces**

 **5 oz plastic Cups & Stirrers or Spoons**

#  **Directions**

1. **Rinse & Chop the tomato, wash cucumber & slice lengthwise then spoon out the seeds, wash and**

**Seed Peppers, wash celery and peel onion chop everything into very small pieces.**

1. **Put all the ingredients in a large glass or plastic bowl.**
2. **Stir well with a wooden or plastic spoon.**
3. **Chill in the fridge for 1-2 hours before serving./ If outside pour ice cubes to keep cold.**
4. **Toppings -Place in sectional platter or separate bowls of Fresh Chopped Cilantro,**

 **Fresh Diced Fruit – Melons, Mangos and Watermelons. Fresh sliced limes.**

1. **Have a bottle of hot sauce or Slice Jalapeño peppers for those who like it spicy**
2. **Set up and Let everyone make their own.**