

Shrimp Gazpacho



A light, healthy and satisfying meal on a hot summer day

Serves 6

2 pounds Roma tomatoes, chopped	1 red bell pepper, chopped	2T cilantro
1/2c vegetable stock	1 jalapeno, seeded, chopped	1/2t cumin
1/2c Clamato juice	1 ~ 6" baguette, crust removed	salt and pepper
1c V~8 cocktail juice	1 shallot, chopped	1 pound baby shrimp, thawed, pat dry
1/3c sherry vinegar	2 garlic cloves, peeled	3T cilantro, chopped for garnish
1 cucumber, peeled, coarsely chopped		

Combine all ingredients except shrimp and garnish cilantro in food processor or blender and blend until mostly smooth but with some small chunks. Season with salt and pepper.

Transfer soup to large bowl, cover and refrigerate overnight.

When ready to serve, add shrimp and adjust seasoning, if necessary.

Serve in pretty cocktail glasses, garnish with a baby shrimp and chopped cilantro.

Prepare Ahead Tip

Soup can be made 24 hours in advance. Store in tightly closed container and keep refrigerated.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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