

PRESLEY'S MASON JAR GAZPACHO - Serves 6 –8

INGREDIENTS:

3 – 15 oz. cans of diced tomatoes or an equal amount of diced fresh tomatoes.

46 oz. vegetable juice cocktail (or - use a mix of regular V8 and Spicy V8).

¼ C chopped white onion

3 English cucumbers (peeled, seeded and diced)

½ bunch of celery (diced)

¼ bunch of cilantro (minced)

1 bunch green onions (chopped)

2 T olive oil

2 T minced garlic

A dash of Tabasco sauce

1 t salt

1 t black pepper

DIRECTIONS:

Mix together the day before serving in large Mason jars or bowls (glass not metal or plastic). Chill several hours or overnight. You won't need a blender – just dice up all the veggies and mix together with the cocktail juice for a slightly chunky soup. If you prefer a smooth consistency then mix for a moment in a blender.

*Thin with chilled vegetable juice cocktail if too thick. Chill serving bowls in freezer before serving. For added flavor serve with a dollop of sour cream and/or avocado's on top. Garnish with Tortilla Chips.