



Chef's Corner

Chef Scott Berg

July

- We have picked up many new venues recently, Heart of Dixie Railroad, Aldridge Gardens, OZAN Vineyards and Cellars.
- Well, now it is down right HOT outside. Here is a classic chilled soup that is refreshing and healthy.

Chilled Gazpacho Soup

Chef Scott Berg

Serves 10

4 Can	Whole Peeled Plum Tomatoes	Chop & Save Juice.
1 Lg Can	V-8 Juice	
1 Oz	Hot Sauce	
4 Oz	Olive Oil	
4 ½ Oz	Red Wine Vinegar	
3 Tbls	Chopped Garlic	
1 ½ Tbls	Salt	
1 ½ Oz	Honey	
¼ Bunch	Basil	Chopped.
¼ Bunch	Parsley	Chopped.
1 Bunch	Green Onions	Chopped.
2 Ea	Cucumbers	Peel & Dice.
1 Ea	Green Bell Pepper	Fine Dice.

1. Prep all vegetables and combine everything in a bowl.
2. Adjust seasonings.

See You Next Time!