Garden Gazpacho

FOODSERVICE

SERVING SIZE: **25**

Ingredients

In This Recipe

- 3 5/8 quarts **Furmano's Diced Tomatoes**
- 2 1/3 cups Cucumber, Small Diced
- 2 1/3 cups Red Pepper, Small Diced
- 3 7/8 cups Small Diced Onions
- 2 3/4 tablespoons Minced Garlic
- 2 1/8 tablespoons Salt
- 1/2 teaspoon Black Pepper
- 1 dozen Ice Cubes
- 1 fluid ounce Tabasco Sauce
- 1 3/8 fluid ounces Sherry Vinegar
- As Needed Croutons
- 2 1/8 fluid ounces Water

Preparation

1. In a medium size bowl, add Furmano's Diced Tomatoes, Cucumbers, Red Pepper, Onion, and Garlic. Gently toss together.
2. Add Salt, Black Pepper, Ice Cubes, Tabasco, and Sherry Vinegar. Toss together, cover, and refrigerate for 3-4 hours.
3. Before serving, drizzle Olive Oil over Gazpacho.
4. Top each serving with a few croutons.

Copyright 2024 Furmano's. All Rights Reserved.

