

“Salary Cap” Seafood Gazpacho

recipe developed by The Clever Cleaver Brothers®

1 cup peeled and seeded 1/2-inch diced cucumber	2 cups tomato juice
1 teaspoon horseradish sauce	2 tablespoons chopped fresh cilantro
1/2 cup 1/2-inch diced red pepper	1 teaspoon chili powder
1 cup 1/2-inch diced Roma tomatoes	1/8 teaspoon cumin
4 cloves minced garlic	1 teaspoon Cholula® Hot Sauce
1/2 cup 1/2-inch diced red onion	juice of 1/2 lemon
1/2 cup 1/2-inch diced celery	1/2 teaspoon salt
1/2 cup 1/2-inch diced jicama	1/2 teaspoon coarsely ground black pepper
1 cup shrimp, cooked & cut into pieces	
1/2 cup cooked imitation crab meat, flaked	
1 cup diced avocado	

1. Combine all ingredients in a bowl **except** the seafood and avocado.
2. Place three cups of this mixture in the blender. Pulse on the puree setting, but leave a bit chunky.
3. Add these three cups back to the mixture in the bowl along with the seafood and avocado. Cover tightly and refrigerate.
4. Enjoy this refreshing chilled Seafood Gazpacho. Makes approximately half-gallon.

TAILGATE TIP: Prepare Seafood Gazpacho the morning of your home festivities or tailgate party so the flavors will blend and the gazpacho can chill. If you plan to enjoy this away from home, we recommend that you prepare it completely at home and transport the gazpacho in a sealed container in a cooler with sufficient ice or ice packs.

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