



# Grand-ilicious Gazpacho

From: Jeff Spurgess

Serves: 20+

Prep Time: 90 min

Cook Time: 2-3 days

## Instructions

- 1) In a huge pot, combine all ingredients
- 2) Let sit in the refrigerator for 2-3 days
- 3) Serve chilled and top with avocado, chick peas, fresh thinly sliced jalapenos

## Notes

This is a spin off of the self described famous Grand gazpacho in Ludington—substituting unhealthy ingredients with healthy

## Ingredients

- Juice from 6 lemons
- Juice from 3 limes
- 3 - 750 ml POMI tomato juice
- 5 large fresh chopped tomatoes – blanched and peeled
- 4 large cans of stewed tomatoes
- 2 cups of chopped onions
- 2 cups of fresh celery
- 4 large fresh green peppers - chopped
- 1 whole head of finely chopped garlic
- 4 cucumbers – peeled, seeded & diced up
- 2 – 750 ML Bloody Mary mix
- ½ cup of olive oil
- 4 cobs sweet corn, cooked/cut off cob
- 1 bunch of Cilantro – finely chopped
- 1/2 bunch of spinach – finely chopped
- 1/2 bunch of kale – finely chopped
- ½ bunch of parsley – finely chopped
- ½ bunch of oregano – finely chopped
- 1 packet of Taco seasoning

Toppers: avocado, chick peas, fresh thinly sliced jalapenos

