



Fredericksburg Farms

Country Goodness, Gourmet Taste

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Salsa Roja Gazpacho

Lots of folks consider soup to be a winter food, but we beg to differ! A chilled soup adds a cooling breeze to a light summer luncheon, or serves as a refreshing starter for a spring dinner on the terrace. Gazpacho is a favorite chilled soup because we can just walk through the garden and pick the ingredients! We've discovered that our **Fredericksburg Farms Salsa Roja a la Charra** can be turned into a tasty gazpacho because it too is made from the garden's fresh bounty.

To Serve 4.

1 (12-ounce) jars **Fredericksburg Farms Salsa Roja a la Charra**
2 tablespoons **Fredericksburg Farms Sweet Mango Pepper Sauce**
1 medium cucumber, peeled, seeded, and cut into chunks
1 small green bell pepper, seeds and veins removed, roughly chopped
3 green onions, roughly chopped, including green tops
Sea salt or kosher salt and freshly ground black pepper to taste
4 white corn tortillas
Canola oil for frying
1 cup club soda, or sparkling water
Sour Cream
Pico de Gallo
Minced cilantro

Combine **Salsa Roja a la Charra**, **Sweet Mango Pepper Sauce**, cucumber chunks, bell pepper, and green onion in blender; process until smooth. Turn out into a storage container with tight-fitting lid and season to taste with salt and pepper. Refrigerate until well chilled.

Place the tortillas in a stack and cut the stack in half, using a sharp knife. Then stack the halves together and cut them into thin julienne strips. Heat about ½-inch of the canola oil in a heavy-bottomed 10-inch skillet over medium heat.

When oil is hot fry the tortilla strips until golden and crisp. Drain on a paper-towel-lined wire rack. Set aside.

To serve the soup, ladle 1 cup into each of four serving bowls, preferably shallow soup plates. Add $\frac{1}{4}$ cup of club soda or sparkling water to each bowl and stir to blend. Top each serving with a large dollop of sour cream. Place a spoon of Pico de Gallo on the sour cream and scatter some of the minced cilantro over the entire bowl. Serve at once before the sparkling water loses its spritz.