



WINERY & VINEYARDS™

Gazpacho Verde

To Accompany Alma Rosa 2007 Pinot Gris Santa Barbara County

By Chris Burroughs, Tasting Room Manager

1 cup green grapes
1 ripe avocado, pitted and peeled
¾ cup cucumber, peeled and coarsely chopped
½ cup green bell pepper, coarsely chopped
½ cup celery, coarsely chopped
½ cup green onion, coarsely chopped
1 ½ cup white grape juice
fresh juice from one lime
2 tbsp mint leaves, chopped
Salt & ground white pepper to taste
Mint sprigs for garnish

Puree the fruit and vegetables in small batches in a food processor, adding white grape juice as necessary to keep the blade from clogging. Do not puree completely; the gazpacho should be chunky.

Transfer the mixture to a bowl and add the remaining grape juice, lime juice, chopped mint, salt and pepper.

Cover and chill at least four hours.

Ladle into chilled bowls or mugs and garnish with mint sprigs.

Use shot glasses for a tapas-style presentation.

Try topped with spicy grilled shrimp or fresh crab.