Best Gazpacho, inspired by Wolfgang Puck

Served at April 18, 2023 Tea

2 pounds, about 10 Roma tomatoes, cored and chunky chopped

½ red pepper, ½ green pepper cored, seeded and chunky chopped

1 English cuke, seeded and chopped

2 medium celery stacks, chunky chopped

½ C parsley , chopped OR cilantro Or basil

3 T tomato paste

½ C water

2 C V-8 juice

1 C of spicy bloody mary mix ( prefer Zing Zang)

1/2 C sherry wine vinegar Or cider vinegar OR white wine vinegar

½ C extra virgin olive oil

3 T sugar

1 T Worcestershire sauce

2 T kosher salt

½ t fresh ground pepper

½- 1 t cayenne pepper

1 t paprika

Combine all ingredients in bowl, refrigerate for 1 hour. Transfer to blender and pulse leaving about 1/3 in chunks and NOT puree till smooth. Salt and pepper to taste. Refrigerate for 1 hour. Add topping and serve.

Topping:

1 bunch of scallions cleaned and finely chopped

1 C crabmeat picked over

½ t old bay seasoning

Topping:

¼ C of finely chopped red pepper, green pepper, red onion, cuke, red or yellow tomato

1 avocado diced

1C cilantro leaves

¼ C lime juice

Salt and pepper to taste