



*Bruce*  
JULIAN

# BLOODY MARY GAZPACHO



*Easy & Delicious!*

[BruceJulianHeritageFoods.com](http://BruceJulianHeritageFoods.com)

## BRUCE JULIAN BLOODY MARY GAZPACHO

### The Soup

1 jar **Bruce Julian Bloody Mary Mix**  
(Classic, 32-oz)  
1 large cucumber, seeded  
2 large tomatoes, peeled  
1 sweet red bell pepper  
1 medium red onion  
1/4 cup olive oil

### The Crema

1 medium avocado  
1 cup Greek yogurt  
1 lemon, juiced  
1 tsp. **Bruce Julian  
Gourmet Seasoning**

### The Preparation

For the soup: reserve 1/4 of the fresh vegetables, chop coarsely. Add remaining vegetables, oil, and Bloody Mary Mix to blender and puree on course setting. Transfer to bowl, add reserved chopped vegetables, chill.

For the crema: in a food processor, add the crema ingredients and blend until smooth.

Serve in a chilled glass or bowl, add a dollop of the crema, and garnish with **Bruce Julian Sassy Spears™** or **Sassy Okra™** ENJOY!



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