



**PAPER & FOOD SERVICE, INC.**

# Savory Strawberry Gazpacho

<b>Ingredients</b>	<b>Yield: 12 Servings</b>
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**For the Gazpacho**

- 4 # Strawberries, hulled and lightly crushed
- 1 c. Onion, yellow, medium dice
- 1 c. Red bell pepper, seeded, medium dice
- 10 oz. English cucumber, peeled, seeded and cut into 1/2 inch slices
- 1 ea. Garlic clove, peeled, crushed
- 1 c. Fresh tarragon leaves
- 1/2 c. White balsamic vinegar
- 1 c. Olive oil, extra virgin
- t.t. Salt
- t.t. Black pepper, café

**For the Garnish**

- 1/2 c. Strawberries, hulled, finely minced
- 1 bunch Chives, finely minced
- 1/2 c. Red bell pepper, finely minced
- 1/2 c. English cucumber, peeled, seeded and minced
- 2 oz. Walnut oil
- As needed: Almonds, sliced, toasted

**Preparation Instructions:**

1. In a large bowl, mix together the strawberries, onion, red bell pepper, cucumber, garlic, tarragon, vinegar, and olive oil. Season with salt and pepper to taste. Gently mix ingredients, cover with plastic wrap and place in cooler. Let marinated overnight.
2. Remove mixture from cooler and transfer to food processor: process until smooth. Taste and adjust seasoning with salt and pepper. Note: If mixture seems to thick, add a little water to thin out. Place in storage container and refrigerate until service.
3. To make the garnish, place strawberries, chives, red bell peppers, cucumber and walnut oil in a medium bowl, gently toss to combine.
4. Pour chilled soup into serving bowl, garnish with strawberry mixture and sliced toasted almonds.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Strawberries	Fresh	096532	4 #	5.83
Onion, yellow	Fresh	097502	1 c.	\$0.31
Red bell pepper	Fresh	097564	1 c.	\$0.88
English cucumber	Fresh	097162	10 oz.	\$0.57
Garlic, clove	Markon	097210	1 ea.	\$0.02
Fresh tarragon	Fresh	097297	1 c.	\$2.07
White balsamic vinegar	Roland	305030	1/2 c.	\$0.40
Olive oil, extra virgin	Trifoglio	370861	1 c.	\$1.16
Salt	Katy's Kitchen	340620	t.t.	\$0.02
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.03
Strawberries	Fresh	096532	1/2 c.	\$0.36
Chives	Fresh	097252	1 bunch	\$0.52
Red bell pepper	Fresh	097564	1/2 c.	\$0.44
English cucumber	Fresh	097162	1/2 c.	\$0.23
Walnut Oil	Rema Foods	623088	2 oz.	\$1.22
Almonds, sliced	Katy's Kitchen	328129	As needed	\$2.49

**Recipe Cost**      \$10.72

<b>Portion Cost</b>	\$0.89
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<b>Suggested Menu Price</b>	<b>Portion Cost</b>	<b>Gross Margin</b>	<b>Food Cost</b>
\$3.95	\$0.89	\$3.06	22.53%

<b>Suggested Menu Price</b>	<b>Portion Cost</b>	<b>Gross Margin</b>	<b>Food Cost</b>
\$4.95	\$0.89	\$4.06	17.98%

<b>Suggested Menu Price</b>	<b>Portion Cost</b>	<b>Gross Margin</b>	<b>Food Cost</b>
\$5.95	\$0.89	\$5.06	14.96%