



## Gazpacho with Shrimp and Scallops

Recipe By SCOTT CULPEPPER

SERVES: 16

### DIRECTIONS:

- |  |  |
|--|--|
| <input type="checkbox"/> 1 (48 oz.) bottle spicy vegetable juice                 | <input type="checkbox"/> 1 jalapeño, <i>diced</i>              |
| <input type="checkbox"/> 1 (48 oz.) bottle vegetable juice                       | <input type="checkbox"/> $\frac{3}{4}$ cup, olive oil          |
| <input type="checkbox"/> 2 (14.5 oz.) cans diced tomatoes                        | <input type="checkbox"/> $\frac{3}{4}$ cup, white wine vinegar |
| <input type="checkbox"/> 4 ribs celery, <i>diced</i>                             | <input type="checkbox"/> 1 avocado, <i>diced</i>               |
| <input type="checkbox"/> 2 ears of corn, <i>roasted and shelled</i>              | <input type="checkbox"/> 1 lb. bay scallops, <i>cooked</i>     |
| <input type="checkbox"/> 1 vidalia onion, <i>diced</i>                           | <input type="checkbox"/> 1 lb. salad shrimp, <i>cooked</i>     |
| <input type="checkbox"/> $\frac{1}{2}$ English cucumber, <i>seeded and diced</i> | <input type="checkbox"/> salt and pepper, <i>to taste</i>      |
| <input type="checkbox"/> 1 green bell pepper, <i>diced</i>                       | <input type="checkbox"/> lime wedges, <i>for garnish</i>       |

### DIRECTIONS:

- ☐ 1. Combine all ingredients in a large soup pot or bowl and mix well.
- ☐ 2. Season with salt and pepper to taste.
- ☐ 3. Refrigerate until chilled well, about four hours.
- ☐ 4. Garnish with lime wedge.

**Did you make this recipe?**

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