

Mo's Garden Gazpacho (aka Blood Bile Bisque)

Serves four

INGREDIENTS

5 vine-ripened tomatoes, chopped, or 1 16-oz. can chopped tomatoes

1 red pepper, seeded and roughly chopped

1 small onion, roughly chopped

½ cucumber, roughly chopped

2 cloves garlic

10 basil leaves

1 tbsp. olive oil

Handful chopped cilantro (to garnish)

DIRECTIONS

1. Put the tomatoes, pepper, onion, cucumber, garlic, and basil into a food processor or blender. Blend until smooth.
2. Add in the olive oil and mix until just combined.
3. Pour into bowls. Top with cilantro, to taste.
4. Serve cold for traditional style. Hot is yummy too!
5. To add even more fun, take balls of mozzarella and stick a raisin in the middle of each. Place two mozzarella balls in each bowl of soup to look like eyes!

The Romero Family's Famous Shockamole

INGREDIENTS

2 – 3 small avocados

½ small vine-ripened tomato, chopped

2 cloves garlic, finely chopped

juice from a fresh lime

1 tbsp. chopped red onion

sea salt

plantain chips, carrot sticks, or cucumber wedges

DIRECTIONS

1. Cut the avocados in half. Discard pit seeds. Scoop the avocado flesh into a large bowl.
2. Do the monster mash! Mash up those avocados.
3. Add the garlic, lime juice, tomato, and red onion. Mash it up!
4. Add sea salt to taste and mix.
5. Serve with plantain chips, carrot sticks, or cucumber wedges. Everything tastes delish with shockamole!