



GAZPACHO FOR NACHO COOKING VIDEO AND RECIPES

YUMMY-IN-THE-TUMMY GAZPACHO

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| 1 28-ounce can of diced tomatoes | ¼ teaspoon onion powder |
| 1 large cucumber | 3 tablespoons olive oil |
| 1 green pepper | 1 tablespoon red or sherry vinegar |
| ¼ teaspoon garlic powder | 1 teaspoon salt |

1. Pour the tomatoes and their juice into a medium-sized mixing bowl.
2. With an adult's help, chop the cucumber and pepper into small pieces.
3. Add the chopped cucumber and green pepper to the bowl of tomatoes.
4. Add the garlic powder, onion powder, olive oil, vinegar, and salt to the mixture.
5. Chill in the refrigerator for 1 hour. Serve in six small bowls.
6. Optional: Add dried croutons to the top.

Recipe Source:

Gaspacho for Nacho

Tracey Kyle, author

Carolina Farías, illustrator

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MISS JAN'S WATERMELON SOUP

- 4 cups seedless watermelon chunks
- 1 tablespoon lemon juice (fresh or bottled)
- 1-1/2 tablespoons honey

1. In a blender or food processor, blend watermelon, lemon juice, and honey until puréed. Do this in batches so everything is blended smoothly.
2. Transfer to a container. Cover and refrigerate for 3-4 hours or overnight.
3. Stir well and serve chilled. Makes about 4 servings.