

Islander Ginger Beer

Gazpacho

*Buy one four pack of Islander Ginger Beer
for the recipe and another to enjoy while you cook!*

- 2 cups finely chopped, peeled firm but ripe tomato
- ½ cup finely chopped green pepper
- ½ cup finely chopped celery
- 1 cup finely chopped cucumber
- ¼ cup finely chopped sweet white onion
- ¼ cup fresh minced Italian flat leaf parsley
- 1 Bottle Islander Ginger Beer
- 2 Tbsp. sugar
- ¼ cup extra virgin Olive Oil
- 1 tsp. salt
- 1 tsp. black pepper
- 2 cups tomato juice or your favorite Bloody Mary Mix



Combine all the ingredients in a glass bowl or large pitcher – stir well.

Cover. Chill 4 hours. Toss to combine well and adjust seasonings to suit your tastes. Serve in chilled bowls or cups and enjoy with a bottle of ice cold Islander Ginger Beer.



*Recipe by Culinary Expert, Heidi Billotto:
HeidiBillottoFood.com*

*Read more about Islander Ginger Beer at
CharlotteLivingMagazine.com*