Gazpacho Shooters

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 slice stale white bread, crust removed - 500g canned tomato - ½ cucumber - ½ white onion - 2 cloves garlic - 3 red peppers - ½ tbsp extra virgin olive oil - 50ml sherry vinegar - salt & pepper to taste - tobasco sauce to taste - chive stalks to garnish

Instructions

This dish was the first course of a halloween party. It was used because it resembles a bloody mary. 1. Blend 1st 8 ingredients together. 2. Add remaining ingredients to taste. 3. Chill in refrigerator for at least 2 hours 4. Pour into individual shot glasses and garnish with 2 stalks of chives.