

[Brands](#) | [New](#) | [Sale](#) | [Special Offers](#) | [Favorites](#) | [Gifts](#) | [Registry](#) | [Catalog](#) | [Community](#) | [International](#) [Change Country](#)

[Cookware](#) | [Cutlery](#) | [Kitchen Electrics](#) | [Kitchen Tools](#) | [Bakeware](#) | [Cleaning & Storage](#) | [Furniture](#) | [Grilling](#) | [Food](#) | [Tableware](#)

Cart: \$0.00

[Home](#) > [Recipes](#) > [Recipe Index](#) > Chilled Green Gazpacho Cocktail

**FREE Shipping on Your Order of \$25 or more!**

100% Guarantee  
+ Free Return Shipping!

**Recipes**



**Browse Recipes By:**

- [Main Ingredient](#)
- [Course](#)
- [Cuisine](#)
- [Chef](#)

[All Recipes Index](#)

[Video Recipes Index](#)

**Learn About Recipes By:**

[Chef Profiles](#)

**Chilled Green Gazpacho Cocktail**



**Ingredients**

|              |  |
|--------------|--|
| 12 ounces    | tomatillos (about 6 medium) husked, rinsed and cut in half |
| 1            | medium cucumber, peeled and cut into 1-inch pieces         |
| 1            | large celery stalk, cut into 1-inch pieces                 |
| 3 cups       | fresh spinach leaves, loosely packed                       |
| 1/2 cup      | fresh cilantro leaves, loosely packed                      |
| 1/2 to 1     | small jalapeno <u>pepper</u> , seeded                      |
| 1/2 teaspoon | <u>salt</u>  |
| 2 ounces     | vodka, optional  |
|              | Whole celery stalks and radish slices for garnish          |

**Cooking Instructions**

Note: This recipe uses the KitchenAid 5-speed Hand Blender

1. In pitcher, add half of tomatillos and cucumber pieces. Cover pitcher with no-splash lid. Insert multipurpose blade into blending arm. Blend on HIGH (5) speed until smooth. Add remaining tomatillos and cucumber; blend. Gradually add remaining ingredients; blend on HIGH until smooth (some vegetable fibers will remain).

2. Strain mixture through a fine-mesh sieve, pressing solids to extract as much liquid as possible. Return pulp solids to pitcher; blend again and strain. Discard remaining pulp. Chill cocktail in refrigerator 1 to 2 hours. Pour into 2 cocktail glasses, adding 1 ounce vodka to each, if desired. Garnish with celery stalks and radish slices; serve immediately. Makes 2 servings (about 1 cup each)

*Recipe provided by KitchenAid*

**Equipment List**

**CHEFS Recipe Exchange**

Share your favorite recipes and find new recipes you'll want to try!

[Share This Recipe](#)

**CHEFS™ List**



[Epicurean Cutting Board](#)

Price: \$49.99



[OXO Stainless-Steel Double Jigger](#)

Price: \$8.99



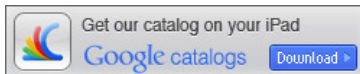
[KitchenAid 5-Speed Hand Blender, KHB2561](#)

Price: \$99.95



[CHEFS Mesh Food Strainer Set](#)

Price: \$39.95



**Shop with Confidence. Your Order is 100% Guaranteed. Plus Free Return Shipping.**

Contact Us | 1-800-338-3232 | © 2012 CHEFS®

OUR COMPANY

NEED HELP?

SHOP

NOW ACCEPTING

COMMUNITY

STAY CONNECTED

100% Guarantee  
About Us  
CHEFS CO Outlet  
Security & Privacy  
Affiliate Program

Customer Service  
Shipping Info  
About Free Shipping  
Order Tracking  
Easy Returns  
My Account  
Contact Us  
800-338-3232

E-Catalog  
Catalog Request  
International Ordering  
Gift Cards  
Gift Ideas  
Site Map  
Brand Index  
Mobile Site



Recipes  
In Season  
Product Reviews  
Customer Stories  
CHEFS Wine Store  
Share Our Strength

Get Email Exclusives

Follow CHEFS:



Like 33k

Follow @CHEFScatalog