Gazpacho Layered Salad
Create your favorite circle of fresh vegetables

Gazpacho Vinaigrette
2 Tablespoon white wine vinegar
2 Tablespoons honey
3 to 4 Tablespoons spicy hot vegetable juice
2 teaspoons Worcestershire sauce
Salt and ground black pepper to taste
4 Tablespoons olive oil

Salad Vegetables – Select your favorite color blends
The amount of vegetables you will need is dependent on the size of the serving quiche dish you use. Below are the amounts we used.

6 medium sized tomatoes, sliced ¼ inch thick
1 to 2 medium red onions, sliced ¼ inch thick

1 medium seedless cucumber, sliced ¼ inch thick
4 sweet peppers, seeded, sliced ¼ inch thick
1 to 2 green chilies, seeded, sliced
1 jalapeno pepper, seeded, sliced
3 cherry or grape tomatoes, sliced
1 small bunch cilantro as desired

Prepare Dressing: In a narrow bowl, combine all dressing ingredients except the oil. Whisk in oil to form dressing. Set aside.

Layer Vegetables in 9-inch quiche dish. Take one slice of each vegetable you are using and stack them together. Place sideways into dish; continue to form stacks of vegetables and place them along the edge of the plate, like wheels. Place cilantro in center, top with sliced jalapeno peppers and if desired cherry tomato slices. Before serving; drizzle about 1/4 to 1/2 of dressing over the vegetables. Serve the remaining dressing on the side. Serve immediately. Serves: about 4 to 6

Cook's Note: We were able to get tomatoes in yellow, orange, red, rusty brown and sweet bell peppers in yellow, orange, red, green. If the sizes don't match, cut the vegetable circle in half. If you have any remaining vegetables, place in large bowl; toss with remaining dressing to marinade.

About the Recipe: The fresh vegetable salad combines the best of those juicy harvested vegetables. Forming them into stacks like wheels, makes it easy for guests to remove them from the dish. The tasty gazpacho flavored vinaigrette adds a light spicy flavor to the salad. If you like it hotter; add a few drops of hot sauce.