



FENNEL & WATERCRESS GAZPACHO

I made up this recipe when i was hanging out in the San Francisco Bay area. It's all about taking a very Spanish idea – gazpacho, which is normally served as a cold soup and giving it a different spin. In this case, we're going to serve it as a shooter with some tequila, to really get the morning going, and to serve as the first part of a very nice and thorough breakfast.



Serves 2

Ingredients:

- 1 cup fresh watercress, rooted (or arugala)
- 1 cup fennel stalk
- 8 oz. Refrigerated fresh mild salsa (store-bought in a deli)
- 1 tbl horseradish
- 2 slices avocado (for garnish)
- 2 slices lemon (for garnish)
- 2 tbl crème fraiche (for garnish)
- 1 tbl tequila(for tequila float)
- ¼ cup water
- 2 cups ice cubes

Directions:

- Add salsa to blender.
- Prep watercress by cutting it just about halfway. I like to have some of the stem in there for that little bit of bitterness. Add to the blender, along with horseradish.
- Slice the bottom of the fennel and take the tops off. Add to blender. If you like the taste of fennel tops, you can dice them and add those, too.
- Add water to mixture, taking care to avoid making it too runny.
- Set your blender to purée and blend until everything is spinning freely. As soon as you see that, stop blending and drop in your ice cubes.
- Continue blending until the ice has been thoroughly mixed in.
- Pour mixture into small shooter glasses. Garnish with a slice each of avocado and lemon. Refrigerate until ready to serve.
- When ready to serve, add a half tablespoon of tequila and crème fraiche.