



Total Time
30 MIN.

Serving Size
8 OZ/250 ML

Difficulty
EASY

Yields
24

This classic summer vegetable soup features V8® Vegetable Cocktail and is chock full of onion, pepper, cucumber and tomatoes, along with spiced garlic and pepper.

INGREDIENTS

	WEIGHT	MEASURE
Tomatoes, diced, canned or fresh	2.5 qt	2 L
V8 Vegetable Cocktail	2 qt	2 L
Cucumber, peeled and seeded, diced	4 cups	1 L
Sweet onion, finely chopped	1 cup	250 mL
Bell pepper, yellow, and green, diced	1 cup	250 mL
Parsley, minced	1/2 cup	125 mL
Vinegar, cider	1/2 cup	125 mL
Garlic, minced	3 tbsp	45 mL
Hot red pepper sauce	2 tbsp	30 mL

INSTRUCTIONS

1. In large container with a lid, combine all ingredients.

2. Cover.

Garnish with sticks of cucumber, celery ribs, pickled onions, fresh herb sprigs, etc.

CCP: Refrigerate below 40°F (4°C) at least 4 hours before serving.