

**September 6th, 2008**

“A hundred times...” Albert Einstein

**DINING OUT RESTAURANT SPOTLIGHT**



# The Fish House

Upscale dockside dining overlooking beautiful Pensacola Bay and Seville Harbor. Just steps away from Historic Seville Square, our award-winning restaurant features an inventive menu of fresh, daily seafood selections, house-smoked steaks, sushi, a handpicked wine list with over 300 wines, and our world-famous Grits a Ya Ya: A delectable Southern specialty of our smoked Gouda cheese grits smothered with a sauce of fresh cream, sautéed Gulf shrimp, spinach, portobello mushrooms, applewood-smoked bacon, garlic, and shallots. Full bar. Late night menu. Brunch on Sundays.

**Local** (850) 470-0003  
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Pensacola, FL 32502



NEW FEATURE

## Gazpacho Soup



Gazpacho soup was invented for hot days. Refreshingly cold, this adaptation of the classic Spanish cold tomato soup deliciously combines the best of vegetables. Make sure you only use the freshest, highest quality ingredients for this soup.

### RECIPE

#### INGREDIENTS

6 ripe tomatoes, peeled and chopped  
1 purple onion, finely chopped  
1 cucumber, peeled, seeded, chopped  
1 sweet red bell pepper (or green) seeded and chopped  
2 stalks celery, chopped  
1-2 Tbsp chopped fresh parsley  
2 Tbsp chopped fresh chives  
1 clove garlic, minced  
1/4 cup red wine vinegar  
1/4 cup olive oil  
2 Tbsp freshly squeezed lemon juice  
2 teaspoons sugar  
Salt and fresh ground pepper to taste  
6 or more drops of Tabasco sauce to taste  
1 teaspoon Worcestershire sauce (omit for vegetarian option)  
4 cups tomato juice

#### METHOD

Combine all ingredients. Blend slightly, to desired consistency. Place in non-metal, non-reactive storage container, cover tightly and refrigerate overnight, allowing flavors to blend.

Serves 8.