



Judson McLester

*Executive Chef/Ingredients Sales Manager
McIlhenny Company/Tabasco®
Brand Products
Avery Island, LA/Jacksonville, FL*

Executive Chef and Manager of Ingredients Sales for McIlhenny Co., maker of Tabasco® brand products, Judson C. McLester is a graduate of the Culinary Institute of America, Hyde Park, NY. McLester had nearly 20 years in the restaurant industry before he transitioned to food product development. In this role he shares his culinary training with food technologists to help bridge the gap between food science and culinary. Chef McLester seeks out product gaps and new trends for the McIlhenny Co. The company is still family owned and though the peppers are grown all over the world, all the Tabasco is made at the original site on Avery Island in southern Louisiana. Chef McLester is a member of the Institute of Food Technologists, the American Culinary Federation and a founding member of the Research Chefs Association. McLester resides in Jacksonville, FL.





Florida Winter Strawberry Sweet & Spicy Tomato Gazpacho

Contributed by Executive Chef Judson McLester, McIlhenny Co.



- 1 1/2 pounds fresh Florida strawberries
- 2 vine-ripened tomatoes, about 1/3 pound
- 1 small cucumber, 3 ounces
- 1 small red bell pepper, 3 ounces
- 1 tablespoon olive oil
- 2 tablespoons balsamic vinegar
- 2 tablespoons Tabasco® Brand Chipotle Pepper Sauce

Pulse mixture until smooth and creamy. Season to taste. Pour into large bowl, cover with plastic wrap and refrigerate until ready to serve. Soup may be served chilled, at room temperature or hot. Garnish with fresh basil and serve with French bread.

Makes 4 to 5 servings.

Remove tops from strawberries and tomatoes. Wash and drain. Cut berries into quarters and add to the bowl of a food processor fitted with the chopping blade. Hand chop tomatoes and cucumber into 1/4- inch pieces. Seed bell pepper and cut into strips. Add tomatoes, cucumber and bell pepper to strawberries. Pour olive oil and balsamic vinegar over all. Add Tabasco® Brand Chipotle Pepper Sauce.

