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**We've delayed sending this newsletter until early January due to the holidays. We hope you had a wonderful and festive holiday season!**



**GABRIEL**  
*Environmental Services*

**DECEMBER 2017**

## Recipe Corner

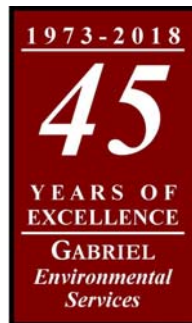


### Tomato & Tortilla Chip Soup

#### Ingredients:

- 2 tbsp olive oil
- 2 large onions, chopped
- 3 cups celery, chopped
- 8 large garlic cloves, chopped
- 2 jalapeno chillies, seeded & chopped
- 2 tbsp ground cumin
- 6 cups (or more) vegetable or chicken broth
- 1 15 oz. can tomato sauce
- 1 can diced tomatoes
- 1 1/2 cups fresh cilantro, chopped
- 4 cups tortilla chips
- Lime wedges

### Happy Holidays from Gabriel



Gabriel hopes all of our clients and friends have enjoyed a festive holiday season. Best wishes for a prosperous and happy new year!

We look forward to working with you in 2018, as we celebrate our 45th anniversary.

### Gabriel Fulfills Wishes for 185 Children at Christmas

This holiday season, Gabriel's employees adopted 185 children to buy Christmas gifts for through the Department of Children and Family Services (DCFS), as well as students at Chicago Jesuit Academy (CJA), a full scholarship school serving



underprivileged young men on the West side of Chicago.

The students at CJA received books, games, sports equipment, art supplies, and science kits as part of their holiday celebration before winter break. The DCFS children received coats, hats/gloves, toys, and clothes to brighten their holidays.

**Directions:**

1) Heat oil in large heavy pot over medium-high heat. Add onions and celery; sauté until onions are tender and golden, about 15 minutes.

2) Add garlic and jalapenos and sauté 2 minutes. Then add the cumin and sauté for another minute.

3) Add 6 cups of the stock, tomato sauce and 1 cup of the cilantro and simmer 20 minutes.

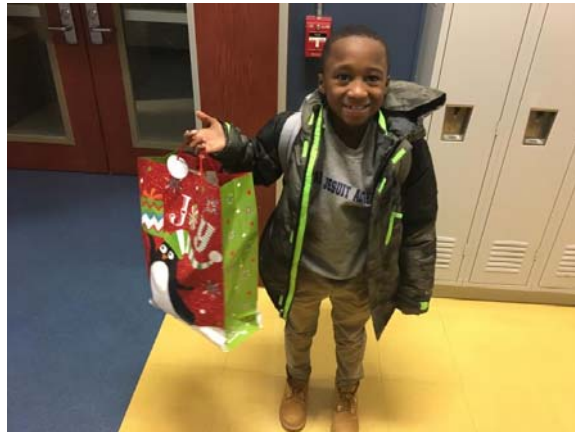
4) Stir in the chips, and simmer until they are very soft, about 10 minutes. Cool slightly.

5) Working in batches, puree the soup in a blender until smooth. Return to the pot and bring to a simmer.

6) Add more broth to thin the soup, if needed, and add the can of diced tomatoes (with liquid). Season with salt & pepper, to taste, and let simmer for a few more minutes.

7) Serve with more fresh chopped cilantro on top and a lime wedges, on the side (optional).

We thank all of our generous employees for buying presents, as well as our staff and friends of Gabriel for wrapping more than 500 gifts in our Santa's workshop!



*1st Place - Fall Soup Contest  
Sarah Polich*

