

## Fresh Tomato Bloody Mary

I use all types of tomatoes in this mix; usually they're an heirloom type straight from my garden - red, yellow, green, pink - it doesn't matter. If you're having guests, make several pitchers with different tomatoes; your friends will love the comparing the different colors and flavors.

### Ingredients

10 Medium Tomatoes, Quartered & Seeded\*

1 Clove Garlic

1 tsp. Kosher Salt

1/2 tsp. Celery Seed

1 tsp. Old Bay Seasoning

3 Tbs. Worcestershire Sauce

1 Tbs. Prepared Horseradish

8 Shakes Tabasco Sauce

Vodka

Celery Stalks, Olives or Lime Wedges for Garnish

### Directions

Place first 8 ingredients in blender and process until smooth. Pour over ice with desired amount of vodka. Garnish with a celery stalk, olives or lime wedge. It couldn't be easier, or tastier!

\* I don't peel my tomatoes; I like the "chewy" texture in the drink. If this bothers you, blanch and peel your tomatoes before proceeding with the recipe.