

Fresh Bloody Mary Mix

Yield: 1 Gallon



Ingredients

4 Pounds (Approximately) Heirloom Variety Tomatoes, Pedicel removed and Wedged

¼ Pound Red Onion, Sliced

¼ Pound Carrots, Chopped

¼ Pound Celery Root, Peeled and Sliced Thin

¼ Cup Lemon Pepper

Celery Salt to Taste

Hot Sauce to Taste

Worcestershire Sauce to Taste

Steak Sauce to Taste (Optional)

Method

- 1) In batches, puree tomatoes in a blender until fully Strain through two strainers or one fine-mesh strainer into a large non-reactive pot or pitcher.
- 2) Place onions, carrots, and celery in blender along with 2 cups of strained tomato juice. Pulse until well blended. Strain mixture as listed above.
- 3) Add lemon pepper and mix well. Refrigerate for service.
- 4) For service, serve over ice with celery salt, hot sauce, and or Worcestershire sauce.

Horseradish Infused Vodka

Yield: 1 Quart



Ingredients

- 1 Quart of Your Favorite Vodka
- ¼ Pound Fresh Horseradish, Peeled and Sliced Paper Thin
- 1 Tablespoon Celery Seed
- 1 Tablespoon Whole Black Pepper

Method

- 1) Empty vodka into an appropriate sized container.
- 2) Add remaining ingredients. Cover and refrigerate for three days.
- 3) Strain through fine-mesh strainer or cheesecloth.
- 4) Keep vodka refrigerated for service.