

# Fresh Squeezed Tomato Bloody Mary

Freshly squeezed ripe tomatoes create a refreshing version of this classic with the finishing touch of Bloody Mary Rim Seasoning



SERVES: (4) 7 oz. servings  
PREP TIME: 20 minutes  
INACTIVE TIME: 6-48 hours  
TOTAL TIME: 6 hours 20 minutes

## INGREDIENTS

### Tomato Leaf Infused Vodka: Yield 1 cup (8 oz.)

- 1 cup fresh tomato leaves removed from stem, loosely packed, washed
- 1 cup vodka (8 oz.), your preference

### Bloody Mary Cocktail

- 1 cup (8 oz.) tomato leaf infused vodka, strained
- 2 cups (16 oz.) tomato juice, freshly squeezed
- 1 Tbsp. prepared horseradish
- 3-4 dashes Worcestershire sauce
- 1-2 tsp. Tabasco sauce, more if you prefer spicy
- 6 Tbsp. (3 oz.) lemon juice, freshly squeezed
- 12 ice cubes

### Cocktail Garnishes

- 1/2 English cucumber, peeled and cut into 4 spears, 4" long
- 1 celery stalk, peeled and cut into 4 sticks, 4" long x 2/3" width
- 1 lemon, halved crosswise, cut (4) 1/4" thick slices and cut 2 wedges
- 4 fresh rosemary sprigs 4" long or 4" skewers/picks
- 4 stuffed olives - garlic, blue cheese or jalapeño
- 4 Lavender Candied Bacon and/or optional Zesty Citrus Pickled Shrimp:  
See Recipe

2-3 Tbsp GC Napa Valley Rim Seasoning: Bloody Mary Mix

### Lavender Candied Bacon

- 4 slices lean bacon, thick-cut
- 2 Tbsp. GC Napa Valley Natural Culinary Lavender Infused Honey
- 1-2 tsp. GC Napa Valley Natural Meat Rub Proprietary Blend

## TO PREPARE

- **Prepare Tomato Leaf Infused Vodka:** Combine ingredients in a quart jar and seal with lid. Refrigerate 6-48 hours before using. It can keep 7 days refrigerated.
- **Prepare Bloody Mary Cocktail:** To make tomato juice, hand squeeze tomatoes over a fine mesh sieve. Let juice drip from sieve for 15 minutes. Must yield 2 cups. Do not use a blender, as it creates a heavier textured juice. The remaining pulp makes a great pasta sauce.
- **Prepare Cocktail Garnishes:**
  - Cucumber spears, celery sticks, lemon wheels.
  - Create the Rosemary-Olive skewer by stripping leaves from the bottom half of a fresh 4" long rosemary sprig stem and then push the stem into the olive or use a skewer/toothpick.
  - Prepare **Lavender Candied Bacon:** Brush a light coat of slightly heated Lavender Honey on both sides of bacon followed with a sprinkling of Meat Rub. Put bacon under broiler and broil 2 minutes each side or until honey browns.
  - Prepare optional garnish: **Zesty Citrus Pickled Shrimp.**
- Combine all cocktail ingredients in a large plastic container with snap-on lid or a large stainless-steel cocktail shaker. Shake vigorously.
- **Prepare Serving Glasses:** Put Bloody Mary Rim Seasoning on a flat plate that is slightly larger than the diameter of the glasses. Moisten the rim of each glass by passing a lemon wedge quickly around the rim, then press firmly into the rim seasoning and twist. Set aside. Finish the remaining glasses.

## TO SERVE

Carefully pour the Fresh Squeezed Tomato Bloody Mary Cocktail into the center of the glasses; avoid hitting the seasoned rim. Place a cucumber spear, celery stick and Lavender Candied Bacon into the glass. Make a cut from the center of the lemon wheel to the edge. Slide the wheel over the rim. Lay the rosemary-olive sprig across the top of the glass.  
Optional Additional Garnish: Hang a Zesty Citrus Pickled Shrimp on rim.

## SHOPPING LIST

*Organic, farmers market, and garden grown products are preferred*

- Tomato leaves, fresh, 1 cup needed
- 1 bottle 750 ml. vodka
- 3 lbs. ripe red tomatoes, heirloom preferred
- 2 lemons
- 1 English cucumber
- 1 bunch celery
- 1 jar stuffed olives, garlic, blue cheese or jalapeño

- 4 fresh rosemary sprigs 4" long or 4 skewers/toothpicks
- 1 pkg. 12 oz. lean bacon, thick-cut
- Optional Additional Garnish: Zesty Citrus Pickled Shrimp - See Recipe

### FROM YOUR PANTRY

- 1 jar prepared horseradish
- 1 bottle Worcestershire sauce
- 1 bottle Tabasco sauce
- GC Napa Valley Natural Meat Rub Proprietary Blend

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