

Texas Hill Country Olive Co.
**YELLOW TOMATO
BLOODY MARY**

with Harissa Olive Oil & Persian Lime Balsamic

Ingredients:

- 4 cups yellow tomatoes, chopped
- 1 tbsp fresh lemon juice
- 1 tbsp Lime Balsamic
- 1 tbsp Worcestershire sauce
- 1 tsp hot sauce
- 1 tsp horseradish
- 1/2 tsp celery salt
- 1/2 tsp black pepper
- 1/4 tsp smoked paprika
- 1/4 tsp garlic powder
- 1/4 tsp onion powder
- 1/2 tsp salt
- 1/2 tsp sugar
- 1 tbsp Harissa Olive Oil
- 1/4 cup vodka



Directions:

1. In a blender, combine chopped tomatoes. Blend until smooth.
2. Pour the puree through a fine mesh strainer into a large pitcher to remove the pulp. Use a spatula to press down & extract the juice. Discard the solids.
3. To the strained tomato juice, add lemon juice, balsamic vinegar, Worcestershire sauce, hot sauce, horseradish, celery salt, black pepper, paprika, garlic powder, onion powder, salt, & sugar. Stir well to combine.
4. Pour in the harissa olive oil & vodka, mixing thoroughly.
5. Refrigerate the mixture for at least 30 minutes.
6. If you're doing a rim, rub lime around the top and roll the top of the glass in your salt mixture. Fill glasses with ice cubes. Pour the mixture over the ice.
7. Garnish each glass with your garnishes of choice.