

FARMER'S MARKET BLOODY MARY MIX

A smart way to use the abundance of summer produce...not to mention 2 cups of vodka!

Ingredients:

- 2 28 oz. cans Italian tomatoes with juice (only until the fresh ones are in season!)
- 1 English hothouse cucumber, peeled, chopped (about 2 cups)
- ½ cup fresh-squeezed lemon juice
- 2 Tbspns fresh cilantro leaves
- 4 tspns prepared horseradish
- 4 tspns Worcestershire sauce
- 2 tspns celery salt
- 12 dashes hot pepper sauce (not necessary if you plan to mix this with Hot Monkey)

Directions:

1. Working in batches, puree first 8 ingredients in blender until smooth.
2. Transfer Bloody Mary mix to large pitcher; season with pepper. Chill until cold, at least 1 hour.
3. For each drink, fill 8-ounce highball glass with ice cubes; pour 1/4 cup vodka over. Add Bloody Mary mix; garnish with cucumber spear.

