
BLOODY MARY FLIGHT: FARMER'S MARKET BLOODY MARY

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

Ingredients:

2-28oz.

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 T	Fresh cilantro leaves
4 t	Prepared horseradish
4 t	Worcestershire sauce
2 t	Celery salt
12 dashes	Hot pepper sauce (not necessary if you plan to mix this with Hot Monkey Vodka) New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka

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 in 1/4 cup New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka.
4. Add Bloody Mary mix; garnish with cucumber spear.

