

BLOODY MARY FLIGHT: YELLOW TOMATO BLOODY MARY

This is adapted from a recipe by none other than the illustrious Martha Stewart. Really. By the way - did you know that Martha twitters? She really does – she's actually quite the twitterer. I bet she also enjoys herself a good bloody mary from time to time. Probably while she twitters. Keep up on Martha's latest shenanigans by following her--@MarthaStewart.

Ingredients:

1 lb	Ripe yellow tomatoes (about 4 medium)
¾ cup	New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka
5 T	Fresh-squeezed lemon juice (about 5 lemons)
20 dashes	Hot green pepper sauce, such as Tabasco, to taste
1 to 1 ½ t	Fresh horseradish, peeled and finely grated
1 t	Worcestershire sauce
¾ t	Coarse salt
¼ t	Freshly ground black pepper
	Celery hearts, for garnish

Directions:

1. Puree yellow tomatoes in a blender. Press through a fine sieve into a small bowl; discard solids.
2. Stir together tomato puree, vodka, lemon juice, Worcestershire sauce, green pepper sauce, horseradish to taste, salt, and pepper in a pitcher. If not using immediately, mixture can be refrigerated, covered, overnight.
3. Add New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka and reduce by half (about 2-3 minutes).
4. To serve, divide among 4 large glasses filled with ice. Garnish each glass with celery and cherry tomatoes on toothpicks.

