

upclose & tasty

Spicy Green Bloody Mary

Ingredients

1 pound green tomatoes

Note: I used a combination of green tomatoes and tomatillos.

1/2 cup cucumber, roughly chopped

1 teaspoon horseradish

1 teaspoon Worcestershire sauce

1/2 teaspoon Cayenne powder

1/2 teaspoon Old Bay

1/2 teaspoon salt

1 drop liquid smoke

1-2 tablespoons water

Lime wedges

Garnishes:

Oysters on the half shell

Jumbo shrimp, tail on, deveined

Cilantro

Old Bay for glass rim

Preparation

1. Place all ingredients in a Vitamix, except for the garnishes.

2. Start the blend on the lowest setting and gradually increase to 7-8.

3. Blend for 1.5 to 2 minutes, until smooth with some “pulp.”

4. Taste to be sure flavors are to your liking and balance accordingly.

5. Strain the liquid to separate it from the pulp.

Note: After straining, you’ll get a little over 2 cups of liquid and about one half cup of pulp.

6. Add a couple of tablespoons of the pulp back into the liquid mix for a subtle texture and spice without making it overly chunky or thick. Stir well and taste to be sure there is a good balance of flavor and heat. Adjust as needed.

7. Use the remaining pulp as a spicy garnish for oysters on the half shell, if desired.

Note: I used Kusshi oysters from the west coast.

8. Sprinkle a plate with Old Bay or a flavored salt of your choice.

9. Using a lime wedge, wet the rim of a glass.

10. Place glass rim onto the salted plate.

11. Fill glasses with ice, 1-2 ounces vodka and pour the Green Bloody Mary Mix over the ice.

12. Use the garnishes of your choice.

Enjoy!