

Recipe No. 52/2013

Bloody Mary

With New Year a few "sleeps" away and still recovering from the gluttonous feasts of the holidays, this version of a Bloody Mary is light, refreshing and can be made with or without alcohol. Serve as an aperitif at your new year's party or even in a shot glass alongside the starter.

Makes: 4 glasses

Preparation time: 10 minutes

Ingredients

6 large ripe tomatoes, seeded
½ lemon, peeled
3 Tbsp lime juice
2 Tbsp Worcestershire sauce
3 cloves garlic
1 Tbsp sweet chilli sauce
3 – 5 drops hot chilli sauce, optional
Vodka to taste (optional)
2 ½ tsp sea salt
1 tsp fresh ground pepper
Herbs for garnish

Method

- Except for herbs, place all ingredients into TM bowl.
- Blend **30 sec/speed 10**. Scrape down sides of bowl and blend a further **20 sec/speed 10**.
- Pour into glasses, garnish and serve.

Cook's notes

- Add 200g ice cubes in with ingredients prior to blending. Blend as above.



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