

RECIPE | TOMATOES

VEGGIE COCKTAIL



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INGREDIENTS

Skewer Garnish

1 Pure Flavor® Mini Cucumber
1 Pure Flavor® Long Sweet Pepper
2 Pure Flavor® Azuca Red Cherry Tomatoes
1 Pure Flavor® Stingrays Pencil Hot Pepper
½ tsp of olive oil
8-inch skewers

For the Garnish

½ of a lime, cut into ¼ wedges
¼ cup of sugar
¼ cup of sea salt

For the Drink

4 cups of tomato juice
1 cup of clam juice
½ tbsp of Worcestershire Sauce
½ tbsp of lemon juice
½ tbsp of onion powder
½ tbsp of coarse black pepper

1 tbsp of cayenne

1 tbsp of dehydrated onion

1 tsp of celery salt

1 tsp of ground coriander

DIRECTIONS

1. In an appropriately sized bowl, stir garnish ingredients.
2. Preheat BBQ to a medium and high heat.
3. Mix all of the skewer garnish in a mixing bowl and assemble the skewer.
4. Grill skewer on both sides until some charring has occurred. Use immediately.
5. Run a lime wedge along the rim of a tall glass, and immediately dip into the sea salt mixture to coat the sides (approximately one inch thick).
6. Mix all of the “drink” ingredients together, well to combine. Store in a refrigerator for 1 hour.
7. Fill each glass with ice half-way. Add tomato cocktail and tabasco to taste.



TOTAL TIME

5 minutes

PREP TIME

5 minutes

COOK TIME

N/A

SERVES

6 Drinks

COOKING LEVEL

Easy