

**TOTAL TIME**

5 minutes

PREP TIME

5 minutes

COOK TIME

N/A

SERVES

6 Drinks

COOKING LEVEL

Easy

RECIPE | TOMATOES

VEGGIE COCKTAIL

INGREDIENTS**Skewer Garnish**

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

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
Tabasco to taste
Ice

For the Garnish

½ of a lime, cut into ¼ wedges
¼ cup of sugar
¼ cup of sea salt
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 (except for the lime).
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 class, 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 before use.
7. Fill each glass with ice half-way. Add tomato cocktail and tabasco to taste.
8. Garnish and enjoy.

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