



RECIPE | TOMATOES

BLOODY MARY MOCKTAIL



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BLOODY MARY MOCKTAIL

Recipe created by *Caeli-Rose White*



35 min

15 min
PREP.

20 min
COOKING



6



easy

INGREDIENTS

2 12 oz Pure Flavor® RedRoyals® Sweet Cherry Tomatoes On-The-Vine, divided
2 cloves garlic
2 sprigs rosemary
1 shallot, sliced
½ lemon, juiced
2 cups water
½ cup pickle juice
2 tbsp olive oil

2 tbsp steak sauce
2 tbsp hot sauce
1 tbsp green olive brine
1 tbsp Worcestershire sauce
½ tsp celery salt
1 tsp garlic powder
Salt & pepper, to taste
Chili lime seasoning, for garnish

DIRECTIONS

- 1** Preheat oven to 375°F. In a shallow baking dish combine one package of tomatoes, garlic, shallots, and rosemary. Coat with olive oil and season with salt & pepper. Bake for 20 minutes.
- 2** Remove and discard rosemary. Take the tomatoes off the vine, add the baking dish's contents to a blender, and process until smooth.
- 3** Pour the blended mixture into a large pitcher. Add pickle juice, olive brine, steak sauce, hot sauce, lemon juice, water, celery salt, Worcestershire sauce, garlic powder, and pepper. Mix well.

- 4** Using the juiced lemon wedge, wet the rim of the serving glass. Dip the rim of each glass into chili lime season blend. Fill each glass with ice and pour bloody Mary mix over top. Garnish with additional cherry tomatoes on-the-vine and your favorite toppings.

Pro Tip: Garnish with all your favorite toppings like celery sticks, pickles, deviled eggs, bacon, meat & cheese skewers, and more!