



### “Amo la Pizza” Cocktail

1/4 cup balsamic vinegar  
2 to 3 ounces tomato juice  
1-1/2 ounces vodka  
1/4 teaspoon concentrated pesto  
1/2 teaspoon lemon juice  
Dash of Worcestershire sauce  
Dash of hot sauce  
Pinch black pepper  
2 Tablespoons grated Parmesan cheese  
Cherry tomato  
Chunk of mozzarella or pepper cheese  
1 or 2 fresh basil leaves

In a small saucepan; boil vinegar on medium heat for about 4 minutes to thicken liquid. Set aside.

In a shaker, combine tomato juice, vodka, pesto, lemon juice, Worcestershire sauce, hot sauce, and pepper. Shake to combine.

Spread parmesan cheese on small dish or flat surface. Dip the rim of 5 to 6 ounce cocktail glass in reduced balsamic liquid; then dip into grated parmesan cheese to coat rim of glass.

Prepare garnish: On a large pick, place tomato, cheese cube, and basil leaves.

Pour drink into prepared cocktail glass; garnish drink with prepared pizza pick.

Serves: 1 cocktail drink

Cook's Note: Tom loves to save leftover prepared pizza crusts and serve them along with the cocktail. He says, "That really makes it like a pizza!"

**About the Recipe:** If you just love the taste of tomato drinks and pizza, then you need to try this one. Make sure you season it for your own taste. Above all, have fun with it.