



Smoked Bloody Mary with Bacon

Use a smoke or bacon infused vodka or naturally smoked mezcal as the alcohol. Smoke tomatoes on your grill for 1 hour and juice them. Also if desired - double smoke your bacon

Smoke 4 to 5 Roma tomatoes – remove the skins and puree in blender.
Add to blender:

- 3 cups tomato juice
- 1 Tablespoon Worcestershire sauce
- 2 teaspoons prepared horseradish
- A little hot sauce
- Juice of 1 lemon
- Salt and pepper taste

For each drink – add 1 to 2 ounces vodka
Top off with smoked tomato mixture
Tip: smoke some water; make into ice cubes

Recipe from: *Red, White, and 'Que* – Karen Adler; Judith Fertig

Adapted from Mary Cressler – Vindulge.com

See link - <http://www.vindulge.com/2017/06/smoked-bloody-mary-with-smoked-bacon-the-video/>

Cook's Note: A great shortcut tip is to substitute Spicy Hot Vegetable Juice in place of tomato juice. You won't need to add the other ingredients, except the vodka, of course.

About the Recipe: This drink is the perfect way to start your grilling party. Adding a smoky flavor raises the bar to the next level. Go for It!