



🍷 Bloody Maria

- 3 pounds tomatoes, cored and roughly cut
- 2 to 3 jalapeno chilis, stems removed and roughly cut
- 1 bulb fennel, white part roughly cut
- Freshly ground black pepper
- 3 tablespoons Worcestershire sauce
- 1 tablespoon extra-virgin olive oil
- 1 lemon, halved
- 1/2 Lords of Salt Olive salt
- 6 to 8 whole red jalapenos
- Jalapeno Ice Cubes, recipe follows
- Lemon vodka

Place tomatoes, jalapenos, and fennel in a bowl. Season liberally with pepper, salt and the Worcestershire sauce. Coat with olive oil, tossing lightly. Put a few of the tomatoes in the blender and liquefy - this will make it easier to puree the rest of the solids. Add the fennel/tomato/jalapeno mixture to a blender and puree until liquefied. Store in refrigerator up to 6 hours until chilled.

Assembling the cocktail:

Rub a cut lemon around the rim of a chilled martini glass. Dip the glass, upside down, in salt. Slice the tip of a red jalapeno pepper vertically and slip over the rim. Place 1 or 2 ice cubes in each glass, pour chilled bloody maria mixture on top, and top each glass with 1 ounce of lemon vodka. Stir carefully and serve.