



Our *Botanically Infused Salt Blends* combine the purest sea salts with our Culinary Essential Oils & Botanicals, and elevate your culinary & cocktail creations resulting in complexity of flavor using few ingredients. Bring balance to foods whether starting, layering, or finishing your dishes & drinks.

TOMATO WATER BLOODY MARYS

{ Adapted from Chef Gavin Kaysen }

INGREDIENTS:

1½ pounds sliced organic **Tomatoes**
2 teaspoons **TB Piment d'Ville Salt**
{plus more for rimming the glasses}
½ cup **Tomato Juice**
2 ounces **Vodka**
3 tablespoons fresh **Lemon Juice**
2 tablespoons **Dill Pickle Juice**
1½ teaspoons grated **Horseradish**
1 pinch of **White Pepper**
2 dashes of **Worcestershire Sauce**
2 dashes of **Tabasco**
Herb sprigs, for serving

TB | TidBits: *Reserve the tomatoes from the tomato water to use in salads, soups, or sauces.*

METHOD:

In a colander set over a bowl, sprinkle the tomatoes with the salt. Let stand for 1 hour. Press the tomatoes lightly. {Yields about 1 cup of tomato water.}

Dip the rims of two empty glasses in the tomato water, then add about 2 Tablespoons Piment d'Ville to a shallow plate or saucer, and roll the rim of each glass in the salt.

In a cocktail shaker, combine the 1 cup of the tomato water with the tomato juice, vodka, lemon juice, dill pickle juice, horseradish, pepper, Worcestershire sauce and Tabasco. Stir and pour into the 2 rimmed glasses filled with ice. Garnish with herb sprigs and serve.

Serves 2.

cultivate. cook craft celebrate.

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{ A PRODUCER OF BOTANICALLY INFUSED COMPLEMENTS FOR FOODS & BEVERAGES }

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E: CONNECT@TERREBOTANICALS.COM
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