Red Sun Farms Bloody Mary Popsicles



What You'll Need

› 2 cups Red Sun Farms Cocktail Tomatoes, halved
› 1 cup low sodium tomato juice
› 2 tbsp. lemon juice
› ¼ cup vodka of choice (optional)
› 2 tbsp. Worcestershire sauce
› 1 tsp hot sauce (adjustable to taste)
› ½ tsp celery salt
› ½ tsp black pepper
› ½ tsp smoked paprika
› 1tsp horseradish (optional
› Celery sticks for garnish (optional)
› Cherry tomato, pickled onion, olive skewers (optional)

Directions

- **Blend Ingredients**: In a blender, combine cocktail tomatoes, vodka, lemon juice, Worcestershire sauce, hot sauce, celery salt, pepper, paprika, and horseradish. Blend until smooth.
- **Strain**: Pour mixture through a fine mesh strainer into a container or bowl to remove seeds and skins.
- **Pour into Molds:** Carefully pour the mixture into popsicle molds, leaving a little space at the top for expansion during freezing. Insert popsicle sticks if using.
- **Freeze:** Place the filled molds in the freezer for 4-6hrs, or until fully frozen.
- **Serve:** To remove popsicles from their mold, run warm water over the outside of the mold for a few seconds. Serve immediately, with celery sticks and/or skewers on the side.