Red Sun Farms Bloody Mary Popsicles

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A fun and refreshing twist on a classic cocktail. Perfect for a hot summer day, featuring the fresh and sweet taste of Red Sun Farms cocktail tomatoes combined with the bold flavors of a traditional Bloody Mary.

Timing

Prep time	Total time	Skill level
15	**4-6 hours freezing time**	**Easy**

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.