



Bloody Mary Granita

 **Gluten Free**  **Dairy Free**

READY IN



190 min.

SERVINGS



4

CALORIES



155 kcal

Ingredients

- 1 stalk celery cut into 8 pieces
- 1 teaspoon celery salt
- 3 tablespoons parsley fresh finely chopped
- 1 teaspoon horseradish
- 1 teaspoon hot sauce
- 1 optional: lemon halved
- 4 servings pepper freshly ground
- 8 pimiento-stuffed olives green
- 1 teaspoon paprika sweet

- 3 cups sacramento tomato juice
- 6 ounces vodka
- 1 teaspoon worcestershire sauce

Equipment

- bowl
- paper towels
- whisk
- baking pan
- skewers
- drinking straws

Directions

- Whisk the tomato juice, Worcestershire sauce, horseradish, hot sauce, parsley, 1 teaspoon pepper and 1/2 teaspoon celery salt in a large bowl. Juice half of the lemon; add to the bowl along with the olive juice.
- Transfer 1 cup of the mixture to a bowl and stir in the vodka; cover and freeze until ready to serve (it will not solidify).
- Pour the remaining tomato juice mixture into a baking dish, cover and freeze at least 3 hours, stirring with a fork after 30 minutes to break up any ice crystals.
- When ready to serve, scrape the granita with a fork so that the texture is similar to crushed ice.
- Cut the remaining lemon half into 8 wedges. Thread 2 pieces celery, 2 olives and 2 lemon wedges onto 4 skewers, alternating the garnishes.
- Mix the paprika and remaining 1/2 teaspoon celery salt on a plate. Moisten the rim of 4 glasses with a damp paper towel and spin them in the seasoning to coat.
- Pour some of the vodka mixture into each glass and top with the granita; garnish with the skewers and serve with a straw and spoon.
- Photograph by Stephanie Foley

Nutrition Facts



■ PROTEIN **11.73%** ■ FAT **19.78%** ■ CARBS **68.49%**

Properties

Glycemic Index:54.46, Glycemic Load:2.78, Inflammation Score:-8, Nutrition Score:11.816521841547%

Flavonoids

Eriodictyol: 5.77mg, Eriodictyol: 5.77mg, Eriodictyol: 5.77mg, Eriodictyol: 5.77mg Hesperetin: 7.53mg, Hesperetin: 7.53mg, Hesperetin: 7.53mg Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg, Naringenin: 0.15mg Apigenin: 6.75mg, Apigenin: 6.75mg, Apigenin: 6.75mg, Apigenin: 6.75mg Luteolin: 0.7mg, Luteolin: 0.7mg, Luteolin: 0.7mg Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg, Kaempferol: 0.18mg Myricetin: 0.67mg, Myricetin: 0.67mg, Myricetin: 0.67mg, Myricetin: 0.67mg Quercetin: 2.52mg, Quercetin: 2.52mg, Quercetin: 2.52mg, Quercetin: 2.52mg

Nutrients (% of daily need)

Calories: 154.65kcal (7.73%), Fat: 1.52g (2.33%), Saturated Fat: 0.21g (1.31%), Carbohydrates: 11.82g (3.94%), Net Carbohydrates: 9.57g (3.48%), Sugar: 7.68g (8.53%), Cholesterol: 0mg (0%), Sodium: 786.58mg (34.2%), Alcohol: 14.2g (100%), Alcohol %: 6.46% (100%), Protein: 2.02g (4.05%), Vitamin C: 53.22mg (64.51%), Vitamin K: 57.05µg (54.34%), Vitamin A: 1404.77IU (28.1%), Potassium: 530.38mg (15.15%), Vitamin B6: 0.25mg (12.5%), Folate: 48.97µg (12.24%), Fiber: 2.25g (9.01%), Manganese: 0.17mg (8.75%), Iron: 1.4mg (7.81%), Copper: 0.15mg (7.62%), Vitamin E: 1.13mg (7.51%), Vitamin B1: 0.11mg (7.21%), Vitamin B3: 1.41mg (7.07%), Magnesium: 27.35mg (6.84%), Vitamin B5: 0.56mg (5.62%), Vitamin B2: 0.08mg (4.91%), Phosphorus: 46.84mg (4.68%), Calcium: 41.88mg (4.19%), Zinc: 0.38mg (2.51%), Selenium: 0.85µg (1.21%)