



Tomato Water and Chili Vodka (Not-So-Bloody Mary)



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



2880 min.

SERVINGS



2

CALORIES



1010 kcal

BEVERAGE

DRINK

Ingredients

- ☐ 10 small pepper flakes split such as bird's eye, washed and lengthwise
- ☐ 2 servings ice cubes
- ☐ 2 servings dilly beans plus 1 cup pickling liquid
- ☐ 2 servings pepper black freshly ground
- ☐ 1 pound tomatoes ripe cut into rough chunks
- ☐ 750 mL vodka

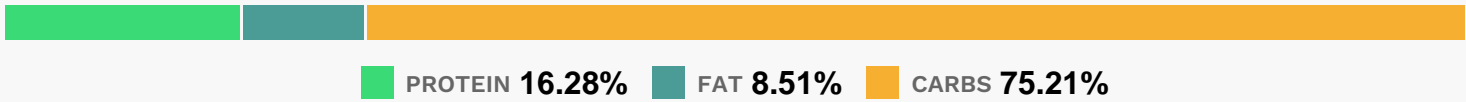
Equipment

- ☐ food processor
- ☐ bowl
- ☐ sieve
- ☐ blender
- ☐ cheesecloth
- ☐ canning jar

Directions

- ☐ Add vodka and chilies to a quart-sized jar, affix lid and shake. Store jar at room temperature for two days to infuse. Strain vodka into bottle and discard chilis. Taste and dilute with plain vodka as necessary to suit your palate.
- ☐ Line a fine mesh strainer with triple layer of cheesecloth or a large tea bag (available at Chinese groceries or in tea stores) and set strainer over large bowl.
- ☐ Place tomatoes into jar of blender or food processor. Blend until finely pureed, about 30 seconds.
- ☐ Transfer puree to lined strainer. Set in refrigerator and allow to drain for at least a few hours or up to overnight. You should end up with about 1 cup tomato water.
- ☐ Fill a glass or Mason jar with ice, pour in an ounce and quarter of the pepper vodka, and four ounces of the tomato water. Season to taste with salt and pepper and stir.
- ☐ Garnish with skewered pickled vegetables, such as green beans, okra, or olives.
- ☐ Serve.

Nutrition Facts



Properties

Glycemic Index:65, Glycemic Load:9.73, Inflammation Score:-10, Nutrition Score:25.233043624007%

Flavonoids

Naringenin: 1.54mg, Naringenin: 1.54mg, Naringenin: 1.54mg, Naringenin: 1.54mg Kaempferol: 0.2mg, Kaempferol: 0.2mg, Kaempferol: 0.2mg, Kaempferol: 0.2mg Myricetin: 0.29mg, Myricetin: 0.29mg, Myricetin: 0.29mg, Myricetin: 0.29mg Quercetin: 1.32mg, Quercetin: 1.32mg, Quercetin: 1.32mg, Quercetin: 1.32mg

Nutrients (% of daily need)

Calories: 1010.1kcal (50.5%), Fat: 1.45g (2.23%), Saturated Fat: 0.16g (1%), Carbohydrates: 28.77g (9.59%), Net Carbohydrates: 22.62g (8.23%), Sugar: 17.9g (19.89%), Cholesterol: 0mg (0%), Sodium: 40.58mg (1.76%), Alcohol: 127.06g (100%), Alcohol %: 18.11% (100%), Protein: 6.23g (12.46%), Vitamin C: 354.6mg (429.81%), Vitamin A: 4031.88IU (80.64%), Vitamin B6: 1.32mg (66.01%), Vitamin K: 49.58µg (47.22%), Potassium: 1269.01mg (36.26%), Manganese: 0.69mg (34.6%), Fiber: 6.15g (24.61%), Copper: 0.47mg (23.62%), Folate: 85.79µg (21.45%), Vitamin B3: 4.15mg (20.74%), Magnesium: 77.43mg (19.36%), Vitamin E: 2.78mg (18.52%), Vitamin B1: 0.26mg (17.67%), Phosphorus: 170.36mg (17.04%), Iron: 3.03mg (16.82%), Vitamin B2: 0.26mg (15.49%), Vitamin B5: 0.66mg (6.55%), Zinc: 0.98mg (6.52%), Calcium: 56.33mg (5.63%), Selenium: 1.13µg (1.61%)