



Vodka-Spiked Cherry Tomatoes with Pepper Salt



Vegetarian



Vegan



Gluten Free



Dairy Free



Low Fod Map

READY IN



45 min.

SERVINGS



60

CALORIES



9 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 tablespoon granulated sugar
- ☐ 1.5 tablespoons pepper black
- ☐ 3 tablespoons kosher salt
- ☐ 1 teaspoon lemon zest fresh finely grated
- ☐ 0.5 cup vodka
- ☐ 3 tablespoons citrus champagne vinegar
- ☐ 3 pints and/or cherry tomatoes red yellow firm

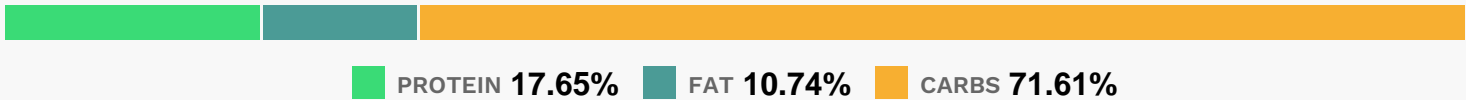
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ slotted spoon

Directions

- ☐ Cut a small X in skin of blossom end of each tomato. Blanch tomatoes, 5 at a time, in a saucepan of boiling water 3 seconds and immediately transfer with a slotted spoon to a bowl of ice and cold water to stop cooking.
- ☐ Drain and peel, transferring to a large shallow dish.
- ☐ Stir together vodka, vinegar, sugar, and zest until sugar is dissolved, then pour over tomatoes, gently tossing to coat. Marinate, covered and chilled, at least 30 minutes and up to 1 hour.
- ☐ Stir together salt and pepper and serve with tomatoes for dipping.
- ☐ • Tomatoes can be peeled and vodka marinade prepared 1 day ahead and kept, separately, covered and chilled.

Nutrition Facts



Properties

Glycemic Index:1.95, Glycemic Load:0.16, Inflammation Score:-1, Nutrition Score:0.79130435176194%

Flavonoids

Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

Nutrients (% of daily need)

Calories: 9.47kcal (0.47%), Fat: 0.07g (0.1%), Saturated Fat: 0.01g (0.07%), Carbohydrates: 1.01g (0.34%), Net Carbohydrates: 0.8g (0.29%), Sugar: 0.2g (0.22%), Cholesterol: 0mg (0%), Sodium: 354.38mg (15.41%), Alcohol: 0.67g (100%), Alcohol %: 3.06% (100%), Protein: 0.25g (0.5%), Vitamin C: 2.18mg (2.64%), Manganese: 0.05mg (2.44%), Potassium: 63.47mg (1.81%), Folate: 7.13µg (1.78%), Vitamin B3: 0.28mg (1.4%), Copper: 0.03mg (1.32%)