Honey–Lime Fresh-Tomato Bloody Mary

Ripe fresh tomatoes, lime and honey with horseradish heat and a light smoky finish.



2 cocktails · About 8 fl oz each before ice 10 min active / total · No cooking

INGREDIENTS / 2 DRINKS

12 oz (340 g) ripe tomatoes, cored/trimmed, then weighed; skins on, chopped

2 tbsp (30 ml) fresh lime juice

2 tsp honey; all in base

2 tsp prepared noncreamy horseradish

2 tsp Worcestershire sauce

1/4 tsp celery salt; all in base

1/8 tsp smoked paprika

4 fl oz (120 ml) vodka

1 cup ice cubes, divided

Optional: 2 small celery ribs + 2 small lime wedges; 1 of each per glass.

EQUIPMENT

Knife, board, scale, juicer, measures, cup, spoon, lidded blender, spatula, jug; two 12–16 fl oz highballs.

FOUR SIMPLE STEPS

1 · Wash and prep. Wash hands with soap 20 seconds before/after prep. Rinse tomatoes, limes and optional celery under plain running water; no soap on produce. Dry. Remove bruised areas and cores, weigh 340 g tomatoes, then chop. Measure lime juice; prepare optional garnishes.

2 · Blend the base. Stir all honey into the lime juice in a cup until dissolved. Add to the blender with tomatoes, horseradish, Worcestershire, celery salt and paprika. Lid on; blend about 30–45 seconds until smooth and pourable, with fine flecks. Switch off, unplug and wait for blades to stop before scraping. No straining or water.

3 · Stir, don’t reblend. Motor off, blades stopped: pour base into a clean jug and stir in all 4 fl oz vodka. Stirring limits extra foam.

4 · Serve now. Split ice between two 12–16 fl oz glasses; stir cocktail again and divide evenly. Optional: 1 celery rib and 1 lime wedge each. No salt rim. Serve immediately; 2 fl oz vodka per drink.

21+ · Contains alcohol. Worcestershire usually contains fish; check labels for wheat and other allergens. Celery is a potential allergen. Honey means not vegan. No health benefits claimed.

If retaining base: before vodka/ice, refrigerate promptly, covered at ≤40°F (4°C). Label first prep; use within 24 hours or an earlier ingredient deadline. This chosen household limit is not a validated shelf life or FDA recipe validation. Count prep/serving time out cumulatively: discard after 2 hours, or 1 hour above 90°F (32°C). Don’t save served drinks or top up old mix. Alcohol, honey and lime are not preservatives here. Not for canning or shelf-stable storage.

[1] Inspiration: Bobby Flay, The Tonight Show. Transcript confirms honey; no measured formula. Our lime, paprika and method are independent; not endorsed. [2] FDA: 7 Tips for Cleaning Fruits, Vegetables — handwashing and produce rinsing. [3] FDA: Are You Storing Food Safely? — cold holding and time-out limits, not recipe shelf life.

RECIPE NOTE

Not kitchen-tested; quantities, yield and times are estimates. AI-generated serving illustration.

Sources: [1] youtube.com · [2] fda.gov · [3] fda.gov