

Heirloom Tomato Juice Cocktail

Chef Joseph Bonaparte

2 each heirloom slicing tomatoes (Mecklenburg, Better Boy) quartered
1 pint Sungold cherry tomatoes cut in half
1/4 oz. fresh lemon juice
1/4 teaspoon black pepper
1 pinch celery salt
1/2 teaspoon Worcestershire sauce
1/2 teaspoon tabasco sauce
inner celery stalks
lemon slices cut in halves

Place all the tomatoes in a blender with lemon juice, pepper, celery salt, Worcestershire sauce and tabasco. Puree. Strain the liquid. Pour over ice. Garnish with a celery stalk and lemon slice. Serve with a blue cheese cracker.