

Corn and Tomatoes

Blondie Marys

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- 4-½ pounds yellow tomatoes, cut into chunks
- 1 cup vodka
- 2 tablespoons fresh lemon juice
- 1-½ tablespoons prepared horseradish
- 1 tablespoon Worcestershire sauce
- 1 tablespoon Tabasco
- Kosher salt and freshly ground pepper
- Ice
- 12 celery sticks

Working in batches, puree the tomatoes in a blender or food processor until smooth. Strain the tomato puree through a fine sieve set over a bowl. Add the vodka, lemon juice, horseradish, Worcestershire sauce and Tabasco to the strained puree and season with salt and pepper. Pour the mixture into a pitcher and refrigerate until chilled, about 2 hours. Serve over ice, garnished with celery sticks.