



Globally Inspired Flavor Solutions®

A spicy twist on a cool drink!

Indonesian Style Spicy Bloody Mary

Yield: 8 servings

INGREDIENTS	MEASUREMENTS
Red Ice	
SupHerb Farms Fresh Frozen Jalapeños 1/4"	1/4 cup
SupHerb Farms Fresh Frozen Jalapenos Red 1/4"	1/4 cup
Horseradish grated	2 Tbsp
SupHerb Farms Fresh Frozen Reduced Moisture Red Tomatoes	1/4 cup
Tabasco Sauce	2 Tbsp
Spring Water	2 cups
Green Ice	
SupHerb Farms Fresh Frozen Jalapeños 1/4"	1/4 cup
SupHerb Farms Fresh Frozen Jalapenos Red 1/4"	1/4 cup
Horseradish grated	2 Tbsp
SupHerb Farms Fresh Frozen Parsley Large	1/4 cup
Tabasco Sauce Green	2 Tbsp
Spring Water	2 cups
Bloody Mary Mix	As needed

PREPARATION

1. Sprinkle ice cube trays with 1 tablespoon each of the SupHerb Farms Fresh Frozen Green and Red Jalapenos.
2. Top with a dab of the grated horseradish and will half way with spring water and let freeze until completely solid.
3. Puree the remaining SupHerb Farms Fresh Frozen Red Jalapenos with the SupHerb Farms Fresh Frozen Reduced Moisture Tomatoes, Tabasco ® and spring water until smooth.
4. Top the previous ice cube trays with the puree and refreeze until solid.

TO SERVE

Place 2-3 Ice Hot Mary ice cubes into a high ball glass and fill with your favorite Vodka and Bloody Mary Mix.