

# Bloody Mary Salsa

## Ingredients

6 firm tomatoes (like Roma, Campari or other medium tomato) sliced 1" thick  
4 tsp fresh lemon juice  
2 tsp horseradish – more if you like it really hot  
2 tsp Worcester sauce  
1/2 jalapeno minced  
1/2 tsp fresh ground pepper and salt to taste  
Olive oil for brushing the tomatoes

## Instructions

1. Preheat broiler to high.
2. Brush sliced tomatoes with olive oil and broil them until beginning to char.
3. Let tomatoes cool.
4. Place tomatoes and other ingredients in the bowl of a food processor and pulse until just blended.
5. Place in a bowl and serve with vegetables and your favorite dipping chips.
6. Bloody Mary Salsa is even nice with thick potato chips.

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