

BLOODY MARY SOUP SHOOTERS WITH SHRIMP, PICKLED VEGETABLES & ROSEMARY SPRIGS

Prepared in 10 minutes or less plus marinating for at least 1 hour.

This tomato-Worcestershire-vodka soup gets served in shot glasses for fun. Look for the pickled veggies near the jarred vegetables in the supermarket.



- 32 peeled deveined cooked medium shrimp
- 2 Tbs fresh lemon juice, divided
- Pickled vegetables (such as carrots, celery, green beans, and olives)
- 1 28-ounce can San Marzano tomatoes in juice
- 2 green onions, chopped
- ½ cup (or more) low-salt chicken broth
- 2 Tbs Worcestershire sauce
- 2 Tbs vodka
- 1 Tbs horseradish
- ½ tsp celery salt
- Rosemary sprigs

Toss shrimp with 1 tbs lemon juice in a large bowl. Thread 1 shrimp and 1 vegetable on a toothpick.

Repeat with remaining shrimp and vegetables. Cover and refrigerate until ready to serve.

Place San Marzano tomatoes with juice, green onions, ½ cup broth, Worcestershire sauce, vodka, horseradish, celery salt and remaining 1 tablespoon lemon juice in blender.

Cover; blend until smooth. If mixture is too thick, thin with additional broth by tbsfuls. Season Bloody Mary mixture to taste with salt and pepper.

Transfer to pitcher. Pour Bloody Mary mixture into shot glasses or small glasses. Garnish each with shrimp-vegetable skewer and fresh rosemary sprigs. Serves 4-6.

Option: Skewers and soup can be made 1 day ahead. Cover and chill.