

# RECIPE

## *Sangrita*

### Ingredients

1 cup cherry or plum tomatoes

Juice of 2 oranges

Juice of 2 limes

Ancho Chili Powder (to taste)

Hot Sauce (to taste)

1 Tbsp Grenadine

Salt (as needed)

### Instructions

Finely dice or grind the tomatoes.

Place in a strainer over a bowl and sprinkle a tiny pinch of salt. Set aside for 30 minutes-overnight.

Discard the tomatoes and use the aromatic tomato water as you proceed.

Combine the citrus juices and tomato water. Add grenadine, hot sauce and ancho chili powder to taste.

Strain and chill until needed.

**WINE**

*Serve Sangrita alongside a shot of tequila blanco or use it with your favorite Bloody Mary recipe.*