



Bloody Mary Soup Shooter

Preparation: 26 min, Cook Time: 24 min, Yield: 6-8

Fox 5 January

Spicy this soup will warm and tingle the senses.

1 tablespoon extra virgin olive oil	1/2 cup spicy tomato juice
1/2 tablespoon fresh thyme leaves, chopped	1/2 cup beef stock
1/4 tablespoon lemon zest	1 tablespoon cream style horseradish
1 1/2 cloves garlic, chopped	1 teaspoon hot sauce
1 rib celery, chopped	1/2 tablespoon Worcestershire sauce
1/2 onion, chopped	8 ounces 32 ounce can fire roasted tomatoes
celery salt	1 tablespoon unsalted butter
coarse ground pepper	3 tablespoons cajun seasoning
1/4 cup vodka	6 jumbo shrimp



Heat 1/2 the oil over medium heat in sauce pot Add thyme, lemon zest, garlic, celery, and onion. Season the vegetables with celery salt and black pepper. Cook until tender, then deglaze pan with vodka. Add the spicy tomato juice, stock, horseradish, hot sauce, worcestershire, and canned tomatoes. Bring to a boil and reduce the heat to med-low. Simmer to thicken and combine flavors (about 30 minutes). In a bowl add remaining oil and cajun seasoning. Mix well then shrimp and coat evenly. Heat butter in saute pan over medium heat. Add shrimp and cook until shrimp are pink (about 5 minutes). Dip shot glass into water and the into coarse ground pepper. Pour soup into shot glass and top rim with shrimp.