

## BLOODY MARY SALSA

- 1 cup Angela Mia® Crushed Tomatoes
- 1 cup Celery, diced
- 1 cup Avocado pitted, peeled and diced
- 2 Tbsp Horseradish, prepared
- 2 Tbsp Lemon juice
- 1 tsp Ground black pepper
- 2 tsp Tabasco® hot pepper sauce
- 1 tsp Celery salt
- 1/2 cup Pimento olives
- 2 fl oz Vodka

1. Combine tomatoes, celery, avocado, horseradish, lemon juice, black pepper, hot sauce and celery salt in a medium sized work bowl.
2. Gently stir together.
3. Hold refrigerated.
4. Pour into bowl for service and garnish with pimento olives.

### ADDITIONAL INFORMATION

<b>Ingredients</b>	<a href="#">1 cup Angela Mia® Crushed Tomatoes, 1 cup Avocado pitted, peeled and diced, 1 cup Celery, diced, 1 tsp Celery salt, 1 tsp Ground black pepper, 1/2 cup Pimento olives, 2 fl oz Vodka, 2 Tbsp Horseradish, prepared, 2 Tbsp Lemon juice, 2 tsp Tabasco® hot pepper sauce</a>
<b>Course</b>	<a href="#">Starters</a>
<b>Cuisine</b>	<a href="#">American, Mexican</a>
<b>Category</b>	<a href="#">Dips, Vegetarian</a>
<b>Serving Size</b>	12