

Tomato Cocktail

Vegetable Juice

Makes: 6 servings

Ingredients

- 1 quart canned tomatoes (4 cups)
- 2 stalks celery, chopped
- ½ green pepper, chopped
- 1 ½ teaspoons salt
- 2 tablespoons tomato catsup (ketchup)
- 1 teaspoon onion pulp
- 1 teaspoon horseradish



Directions

1. Boil the tomatoes, celery, green pepper, and salt for about 5 minutes, and rub through a sieve fine enough to keep back the seeds.
2. To the tomato juice and pulp add the catsup, onion, and horseradish, stir well, and put in a cold place to chill.
3. Mix well before serving, pour into small glasses, and use as the first course at dinner or a luncheon.

Note: If a sieve isn't available, use a blender for step one instead.

Recipe from: *Aunt Sammy's Radio Recipes Revised*, 1931, adapted by the USDA Food and Nutrition Administration.

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