

RECIPE No4. – from CHRISTINE HAMILTON

JELLIED BLOODY MARY

Serves 6

Ingredients

15 fl ozs (425ml) – good Tomato Juice
5 fl ozs (150 ml) – Vodka
1 sachet gelatine (or leaves)
1 tsp Worcester Sauce (more to taste if desired)
1 tsp Tabasco Sauce (more to taste if desired)
1 tsp creamed horseradish (more to taste if desired)
Juice of one lemon – approx 3 tbsps
Freshly ground black pepper to taste

To serve

2 tbsps crème fraiche or fromage frais
3 inch piece cucumber, peeled, seeds out, finely diced
Few sprigs fresh mint or finely diced spring onions (green bit)

Method

Fully dissolve gelatine in 3 tbsps water – as instructions
Put all other ingredients into mixing bowl
Pour gelatine mixture in
Stir well – use hand whisk to break up horseradish
Pour into 6 Manhattan/Martini glasses
Leave in fridge until set

To serve

Mix crème fraiche (fromage frais) with diced cucumber, garnish with good spoonful on each jelly. Finish with sprig mint/spring onions.

Serve from fridge with good bread

You can leave out the Vodka for teetotallers – but don't invite them again!

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“However fierce the storms outside this will protect you, nurture you and inspire you on – if nothing else it will kick-start the rest of the world into oblivion!”

“PS: I should like to make it clear that I have never used the services of Lloyd Platt & Company and, because my husband is beaten into submission and obedience on a daily basis, I never expect to have to!!”

Christine Hamilton

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