

Maria sin Sangre

Think of this drink as a Bloody Mary on the fly. Forget the canned tomato juice; here, the freshness of summer's favorite fruit is muddled directly into the drink.

6 cherry tomatoes
6 basil leaves
½ ounce simple syrup
2 ounces blanco tequila
(I recommend El Tesoro)
½ ounce dry sherry (I recommend
Williams & Humbert medium-dry)

½ ounce lemon juice
pinch salt and pepper

To garnish: 1 cherry tomato
and 1 basil leaf

In the bottom of a shaker, muddle the tomatoes and basil in the simple syrup. Add the tequila, sherry, lemon juice, salt, and pepper and shake with ice until chilled. Doublestrain through a fine-mesh sieve into a coupe glass.

To create the garnish, pierce a small hole in the top of the tomato and insert the stem of the basil leaf like a flag. Make a slit in the bottom of the tomato and perch the tomato on the rim of the glass.



Pro Tip

To make this drink in larger yields, pulse the tomatoes and basil in a food processor 5 or 6 times, then strain through a fine-mesh sieve or a piece of cheesecloth and discard the solids.

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