

The Bloody Inferno



Ingredients:

For the Vodka:

- 1 bottle (750ml) of your favorite unflavored vodka
- 2 habanero peppers

For the Mix:

- 8 cups tomato juice
- 4 carrots, peeled
- 4 plum tomatoes cut in half lengthwise
- 4 cloves garlic, peeled
- 1 white onion, peeled and cut into quarters
- 1 jalapeno pepper, seeded and sliced in half lengthwise
- 1 poblano pepper, seeded and sliced in half lengthwise
- 2 tablespoons kosher salt
- 2 tablespoons freshly ground black pepper
- Juice from one lime

Optional Garnishes:

- Cayenne Pepper
- Hot Paprika
- Green olives
- Pickle spears
- Spicy pickled green beans
- Celery
- Sliced jalapeno

Directions:

- 1) Pour the vodka into a clean quart jar. Slice the habanero peppers into 1/4 inch rings and add them to the vodka. Seal the bottle and steep the peppers for 2-3 days, testing the intensity of the vodka on day two. Steep the vodka an additional day for a higher heat level.
- 2) Position a rack in the middle of an oven and set the temperature to broil.
- 3) Arrange the carrots, garlic, onion, tomatoes, jalapeno, and poblano on a foil-lined baking sheet and place the pan in the oven. Broil the vegetables for 10 to 15 minutes, turning them occasionally until charred on all sides.
- 4) Remove the pan from the oven and allow the vegetables to cool.
- 5) Transfer the vegetables to a food processor and puree until smooth.
- 6) In a large pitcher add the pureed vegetables with the tomato juice and stir the mixture, so everything is thoroughly combined.
- 7) Strain the mixture through a fine wire mesh strainer and discard any solids.
- 8) Add the lime juice to the liquid and season with salt or pepper to taste.

9) To serve, moisten the rim of a glass with lime juice and coat the rim with the combined spices of salt, black pepper, cayenne pepper and hot paprika. Next, add some ice to the glass, followed by two ounces of the flavored vodka. Fill the glass the rest of the way with the vegetable liquid, and garnish the glass with green olives, pickle spears, spicy pickled green beans, celery stalk or sliced jalapeno.