

Hot Momma Alki-Pops

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INGREDIENTS

- 5 “Tomatoes-On-The-Vine” Campari Tomatoes
- $\frac{1}{2}$ Cup Tomato Juice
- $\frac{1}{2}$ Cup Vegetable Juice
- $\frac{1}{2}$ Cup Vodka
- 1 Tbsp Hot Momma Seasoning, mild or fiery
- 1 tsp Sea Salt
- $\frac{1}{4}$ Cup Celery, chopped
- 4-5 Celery Stalks

DIRECTIONS

Place tomatoes and chopped celery in a blender. Blend on high to purée. Put a sieve over a pitcher. Pour tomato mixture into sieve to use the liquid and not the pulp. Add juices and vodka. Stir in seasoning and salt. Using pop sickle molds, pour mixture $\frac{3}{4}$ full. Stretch Saran Wrap over molds tightly. Stab wrap with celery stalks and stick as far down to use as holders. Cover stalks with aluminum foil to prevent freezer burn. Place in freezer at least overnight to guarantee freeze. Serve right away. Ac-salsa-rize!