

## **PINEAPPLE BLOODY MARY**

SERVES 4    PREP TIME: 5 MINS

### **Ingredients:**

- 1 small pineapple
- 1 jalapeno
- 1 thyme sprig, leaves picked, plus more sprigs for garnish
- 147MLS Jars of Goodness Smoked Chilli Sauce
- 44ML vodka
- Large squeeze of lemon juice
- 2 tsp Worcestershire sauce
- 1 tsp black pepper
- 1 tsp salt
- Red pepper flakes, optional

### **Method:**

Using a sharp knife cut the top of a pineapple. Cut through into pineapple to make pieces of flesh. Add ice cubes to pineapple once hollow. Remove flesh and add to blender with 125ml smoked chilli sauce, 44ml vodka, squeeze of lemon, 2 tsp worcestireshire sauce, 1tsp each black pepper and salt, 1 sprig thyme leaves and blend. Char a few pineapple slices on a griddle and use as garnish on a toothpick with pineapple first then a whole jalapeno. Insert a few pineapple leaves for décor and serve

