

## **Spicy & Bloody Dill-icious**

## Servings: 2

2 small tomatoes, or one medium, seeded. Strain seeds and reserve juice

5 ½ ounces V-8® vegetable juice, no added salt, one small can

½ teaspoon Worcestershire sauce

1 tablespoon fresh lemon juice

<sup>1</sup>/<sub>4</sub> teaspoon celery salt, preferably celery sea salt

1 teaspoon fresh dill, chopped

2 teaspoons dill pickle juice

Dash Tabasco sauce, or your favorite hot sauce

2 dill pickle spears, optional for garnish

## Method

In a blender combine all ingredients, excluding pickle spears. Blend until smooth.

Serve over ice, if desired.

Garnish with pickle spears.

## **Nutrition Information** (per serving)

47 calories (7.8% calories from fat), trace fat, 2 g protein, 10 g carbohydrate, 2 grams dietary fiber, 4 mg cholesterol, 239 mg sodium