

# Tomato Bacon Sipper (Alcoholic)

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## Servings: 1

1 clove garlic  
5 fresh basil leaves  
2 teaspoons lime juice  
1/4 teaspoon celery salt  
2 medium ripe red heirloom tomatoes, halved  
1 1/2 ounces vodka  
1 tablespoon pepper bacon, chopped and crisp-cooked  
1/2 teaspoon Asian chili sauce (Sriracha)  
1 to 2 tomato slices  
1 center leaf romaine  
1 slice pepper bacon, crisp-cooked

In a cocktail shaker, combine the garlic, basil, lime juice and celery salt. Using a muddler or wooden spoon, mash the mixture to combine. Add the tomatoes. Mash until smooth and well incorporated. Add the bacon, vodka, chili sauce and ice to fill. Cover and shake well for 30 seconds.

Strain the mixture through a wire mesh strainer over a liquid measuring cup. Using the back of a spoon, press out all of the juice. Discard the solids.

Pour the mixture into an ice-filled glass. Add the tomato slices.

Garnish with the romaine lettuce and bacon.

Start to Finish Time: 15 minutes

*To rim the glass, run a lime wedge along the lip of the glass, then dip in a mixture of celery salt and paprika.*

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Per Serving (excluding unknown items): 112 Calories; trace Fat (10.1% calories from fat); 1g Protein; 3g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 399mg Sodium. Exchanges: 1/2 Vegetable; 0 Fruit; 0 Fat.

## Beverages

### Per Serving Nutritional Analysis

|                                |       |                     |       |
|--------------------------------|-------|---------------------|-------|
| Calories (kcal):               | 112   | Vitamin B6 (mg):    | trace |
| % Calories from Fat:           | 10.1% | Vitamin B12 (mcg):  | 0mcg  |
| % Calories from Carbohydrates: | 76.8% | Thiamin B1 (mg):    | trace |
| % Calories from Protein:       | 13.1% | Riboflavin B2 (mg): | trace |
| Total Fat (g):                 | trace | Folacin (mcg):      | 6mcg  |
| Saturated Fat (g):             | trace | Niacin (mg):        | trace |

**Monounsaturated Fat (g):** trace  
**Polyunsaturated Fat (g):** trace  
**Cholesterol (mg):** 0mg  
**Carbohydrate (g):** 3g  
**Dietary Fiber (g):** trace  
**Protein (g):** 1g  
**Sodium (mg):** 399mg  
**Potassium (mg):** 81mg  
**Calcium (mg):** 11mg  
**Iron (mg):** trace  
**Zinc (mg):** trace  
**Vitamin C (mg):** 8mg  
**Vitamin A (i.u.):** 222IU  
**Vitamin A (r.e.):** 22RE

**Caffeine (mg):** 0mg  
**Alcohol (kcal):** 98  
**% Refused:** n n%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 0  
**Vegetable:** 1/2  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 0  
**Other Carbohydrates:** 0

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## Nutrition Facts

Servings per Recipe: 1

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### Amount Per Serving

**Calories** 112                      **Calories from Fat:** 11

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#### % Daily Values\*

|                            |       |     |
|----------------------------|-------|-----|
| <b>Total Fat</b>           | trace | 0%  |
| Saturated Fat              | trace | 0%  |
| <b>Cholesterol</b>         | 0mg   | 0%  |
| <b>Sodium</b>              | 399mg | 17% |
| <b>Total Carbohydrates</b> | 3g    | 1%  |
| Dietary Fiber              | trace | 2%  |
| <b>Protein</b>             | 1g    |     |

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|                  |     |
|------------------|-----|
| <b>Vitamin A</b> | 4%  |
| <b>Vitamin C</b> | 14% |
| <b>Calcium</b>   | 1%  |
| <b>Iron</b>      | 1%  |

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\* Percent Daily Values are based on a 2000 calorie diet.