



### **Down East Homemade Tomato Clam Juice**

Our clam broth makes the best tomato clam juice!

1 envelope St. Ours Clam Broth

½ cup water

1 cup tomato juice

1 Tbsp horseradish

juice of ½ lime or 2 Tbsp lemon juice

1 tsp Worcestershire sauce

few drops Tabasco

Heat water to nearly boiling, stove top or microwave. Dissolve the envelope of St. Ours Clam Broth in 1/2 cup of hot water. Add ice to make total volume 1 cup broth and ice. Mix in the remaining ingredients. Makes 2-3 servings in tall glasses over ice.