



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.

<https://saintours.com/recipes/drinks/>