



“Heir” of the Dog-arita

By Jordan Zucker

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Tequila rocks is my go-to cocktail. (My current fave, a.k.a. “tequila candy,” is Casamigos Reposado). I never add any sweetener to my drink - hold the agave at all costs. I spend half my life bargaining with bartenders to make my drink sans simple syrup, despite their resistance to serving it “unbalanced.” Just try this my way - you might surprise yourself!

Prep time: 4 hours; Total time: 4 hours 15 minutes; Makes 4 drinks

Ingredients

8 large heirloom tomatoes, halved vertically
SWOOPS (season with olive oil, pepper and salt)
2 garlic cloves
2 large kosher dill pickles (the garlicky, salty kind, not the sugary or vinegary kind),
chopped, plus 1/4 c pickle juice from the jar
3/4 c chopped fresh dill
1/2 c fresh lemon juice (about 2 lemons)
2 T grated fresh horseradish
2 fresh jalapeño chiles, chopped (about 2 T)
1 t salt
1/2 t pepper
1 c top-shelf silver tequila

Method

Preheat the oven to 275°F.

Place the tomato halves skin side down on a foil-lined baking sheet. SWOOPS!

SWOOPS the garlic cloves and throw them on the baking sheet as well. Put in the oven and slow-roast for about 4 hours, until the tomatoes are starting to shrivel. If the garlic starts to get too brown, you can give it an early exit from the oven. Let cool.

Put everything non-alcoholic (that's the tomatoes, garlic, pickles, pickle juice, dill, lemon juice, horseradish, jalapeños, salt and pepper) in a blender and blend until smooth, about 1 minute. Add the tequila and blend until well combined. Pour into 4 glasses over ice and adjust seasonings. Warn people that they won't be able to taste the 2 shots of tequila, so if they're getting schnockered, that's why.