

Bloody Mary, Bloody Mary

Say it twice cuz that makes it taste nice!

**Feel free to start with your favorite Bloody Mary mix, but this recipe will use tomato juice so the seasonings and spices can be maintained*

Ingredients – Yield: 2 servings *(or one based upon your glass size)*

Tomato Juice – 14 oz

Vodka – (feel free to use plain, pepper, lemon, habanero or any other flavored vodka – go wild!) 2 oz or more, *depending on what kind of night you had before*

Hot sauce – 3- 10 dashes (like Tobasco, or whatever you have in the refrigerator) – *pick your preference and spice level to taste*

Worcestershire sauce – ¼ tsp

Lime juice – 2 tsp – *lemon juice works great too if that's all you have on hand, but the preference is lime*

Horseradish – ¼ tsp *(not creamy. Go easy on this ingredient or else you'll end up with cocktail sauce...)*

Freshly ground pepper – *to taste*

Celery seed – ½ tsp

Cayenne pepper – pinch

Garlic salt – ½ tsp

Olive juice – 1 tsp *feel free to omit if you don't have any olives or you can sub pickle juice, or nothing at all*

First thing I'm gonna tell ya is... the above ingredient amounts can be adjusted according to your taste and preference. The amounts are simply a base to achieve a flavorful Bloody Mary. That being said, if you don't like a spicy Bloody Mary, omit the cayenne or horseradish (no judgment!). If you want to feel this drink in your toes, punch it up with more cayenne, extra hot sauce and maybe some pickled jalapeno juice! If you're really just too busy and don't want to be bothered, then buy a tried and true pre-mixed Bloody Mary mixture, perhaps embellish with some of the spices below, then add vodka. There are no rules in this house, I'm not like a regular mom; I'm a cool mom! Back to business...

Directions

1. Mix together tomato juice, spices, hot sauce, Worcestershire, horseradish and lime (*shaken or stirred, doesn't matter since the vodka hasn't been put in yet*)
2. Add in vodka and give all the ingredients a little spin
3. Wipe the lime wedge around the rim of your glass and coat with salt or tajin salt
4. Pour your adult beverage in your salt rimmed and ice filled glass. Enjoy responsibly!

Garnish

This is where you can have some fun! Below are some suggestions to really bring all the boys (or girls) to the yard:

1. Celery, of course
2. Olives (*pimento, garlic, blue cheese...whatever tickles your fancy*)
3. Bacon (*...because, bacon!*)
4. Jalapeños, pickled
5. Pickles
6. Shrimp, cheese cubes, any other pickled vegetable, hamburger sliders, pizza, chicken wings... the list is endless