

# The Perfect Bloody Mary!

## Ingredients

Vodka (use your favorite...but don't break the bank. Consider Bacon Infused Vodka!)  
Clamato® Tomato Cocktail Juice  
V8® Vegetable Juice (your choice, Regular or Spicy Hot or Low Sodium)  
Angostura® Aromatic Bitters  
Lea & Perrins® Worcestershire Sauce  
Texas Pete® Hot Sauce or Tabasco® Pepper Sauce  
Minced Garlic  
Prepared Horseradish in Vinegar (I use Gold's Hot Prepared Horseradish)  
Lemon Juice  
Fresh Ground Pepper, Celery Seed, Fresh Lemon, Fresh Lime, Fresh Ice (never use stale ice!)

Optional: Olives, pickle, shrimp, pepperoni, celery, cheese, etc...

*I never said this was simple!*



This is a 16oz wide mouth rocks glass. I think it's the Perfect Glass for the Perfect Bloody Mary!

## Glass Rim Preparation

The secret to the perfect Bloody Mary is to serve it in the right size glass properly rimmed with special flavors! The rim mix is made of: 2 TBS Sea Salt, 1 TSP Ground Pepper, 1 TSP Garlic Powder, 1 TSP Chili Powder and 1 TSP Onion Powder. Measure all ingredients into a small ZipLoc® bag and mix/blend together thoroughly. This will last you a while. In a humid environment, include some rice wrapped in cheese cloth or a paper towel. This will help prevent the salt from clumping.

## Prepare the Glass

In a wide mouth (more rimming) 16 oz Glass...

1. Wet the rim with a slice of fresh lime or use a fancy Glass Rimmer (Look on Amazon)
2. Evenly coat the inside and outside of wet rim with *Glass Rim Preparation*
3. Squeeze into glass the remainder of the lime and toss it in...
4. Squeeze in a wedge of fresh lemon and toss it in...
5. Set the glass aside – this helps the rim dry a bit

## Preparing the Drink

In a 16 oz (or larger) Shaker...

1. Fill  $\frac{3}{4}$  with ice cubes
2. Add one shot (1  $\frac{1}{2}$  oz) Vodka of your choice – remember, this drink has lots of flavors so don't bother with top shelf!
3. Add a dash of bitters
4. 2 TBS of Worcestershire sauce
5. 1 TBS of Lemon Juice
6. Pepper/Hot Sauce (Tabasco®, Texas Pete®, or Frank's RedHot®) to taste – consider the use of Spicy Hot V8® here...
7. A dollop (1 to 2 TSP) of minced garlic
8. A bigger dollop (2 to 3 TSP) of grated horseradish
9. Grate in fresh pepper to taste (1/2 to 1 TSP)
10. Fill the remaining portion of the shaker with a 50%/50% mix of V8® and Clamato® juices

Cover and shake vigorously for 10 to 25 seconds (or until you nearly spill it)

Pour entire contents of shaker into glass. Optionally garnish with olives, pickle, shrimp, pepperoni, cheese, and celery...or whatever else looks (and tastes) good! Enjoy...and start making the next round!

You can mass produce this by preparing a mixture of Clamato® (64oz), V8® (64oz) and lemon juices ( $\frac{1}{2}$  cup) together with minced garlic (2 tbsp.), grated horseradish (4 tbsp.), pepper (1 tbsp.), celery seed (1 tbsp.) Worcestershire sauce ( $\frac{3}{4}$  cup), Hot/Pepper Sauce ( $\frac{1}{2}$  cup) and bitters (~24 dashes). Mixing this together 12 to 24 hours in advance actually helps the flavors combine a bit more! This will make two 64 oz. jugs of The Perfect Bloody Mary Mix. The left over is a perfect reward for your hard labor!

When it comes time to serve, simply rim the glass, add the fruit, pour the mixture over ice & vodka in a shaker, pour, garnish, serve and enjoy!.