

# KARIN'S PERFECT BLOODY MARY

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## INGREDIENTS:

- 1 1/2 oz vodka
- 3 oz tomato juice
- 1/2 oz lemon juice
- 2 dashes Worcestershire sauce
- 2 dashes hot sauce (like Tabasco)
- 1 pinch celery salt
- 1 pinch ground black pepper
- 1 pinch smoked paprika (optional)
- Ice cubes

## METHOD:

1. Rim the Glass: Wet the rim of a glass with a lemon wedge and dip it into a mixture of celery salt and sea salt.
2. Mix the Drink: Fill the glass with ice cubes. Add vodka, tomato juice, lemon juice, Worcestershire sauce, hot sauce, celery salt, black pepper, and smoked paprika. Stir well to combine.
3. Garnish: Add your favorite garnishes like a celery stalk, pickles, olives, bacon strips, or shrimp.

# BIG BASH BATCH BLOODY MARY

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## Bloody Mary Mix

- 1 48-ounce can of tomato juice , or about 6 cups
- 3 tablespoons prepared creamy hot horseradish
- 3 tablespoons Worcestershire sauce
- 2 ¼ teaspoons celery salt
- 3 teaspoons garlic salt
- Tabasco sauce
- Freshly ground black pepper
- Vodka

## Assembling the Drinks

- 1 tablespoon celery salt
- 1 tablespoon kosher salt

## Method

1. Mix the tomato juice, horseradish, Worcestershire sauce, celery salt, garlic salt and black pepper in a large pitcher. Season with 10-15 shakes of Tabasco sauce, or to taste. Refrigerate until ready to serve.

2. To assemble drinks, mix the celery salt and kosher salt on a small plate. Dip the rim of your glass in a shallow amount of water, then dip into the salt mix and twist. Fill an 8-ounce glass to the top with ice. Add 2 ounces of vodka then top with Bloody Mary tomato mixture.

3. Garnish with limes, lemons, celery ribs, blue cheese stuffed olives, bacon strips, pepperoncini, cooked shrimp, hot sauce, pickles, pickled asparagus or green beans, seasonings, pickled beets, chunks of cheese, and anything your heart desires.



*Adapted from FoodieCrush.com*