



Summer Sunday Brunch: Crafting the Perfect Bloody Mary Drink Bar





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Summer Sunday Brunch: Crafting the Perfect Bloody Mary Drink Bar

There's nothing quite like a summer Sunday brunch with good friends, delicious food, and refreshing drinks. And what better way to elevate your brunch than with a DIY Bloody Mary drink bar?

At Carson Valley Meats, we're all about celebrating the good things in life, and a Bloody Mary bar is the perfect way to add a fun, interactive element to your gathering. Here's how to set up a Bloody Mary bar that will impress your guests and make your summer brunch unforgettable.

[Check out the Shopping List Below so you don't miss anything!](#)

Setting Up Your Bloody Mary Drink Bar

1. The Base:

- **Vodka:** Choose a high-quality vodka as the foundation of your Bloody Mary. Offer a couple of options, such as a classic vodka and a flavored variety like pepper or garlic-infused vodka.
- **Tomato Juice:** opt for a rich, flavorful tomato juice. You can also include a spicy tomato juice for guests who like a kick.

2. Essential Mix-ins:

- **Worcestershire Sauce:** A staple for adding depth of flavor.
- **Hot Sauce:** Provide a variety of hot sauces to cater to different heat preferences.
- **Lemon and Lime Juice:** Freshly squeezed is best for that zesty tang.
- **Horseradish:** For those who enjoy a bit of extra spice and texture.

3. Fresh Garnishes:

- **Celery Stalks:** A classic garnish that doubles as a stirrer.
- **Lemon and Lime Wedges:** For an extra burst of citrus.
- **Cherry Tomatoes and Cucumber Slices:** Fresh, crunchy additions.
- **Cooked Bacon Strips and Shrimp:** For a savory touch, add some pre-cooked bacon strips and chilled shrimp.



4. Pickled Delights:

- **Pickles and Olives:** Offer a variety such as dill pickles, gherkins, and stuffed olives. Our favorite stuffed olive varieties come from Tillie's Nevada:
- **Garlic Stuffed Olives** - Jumbo Green Olives hand stuffed with our own crunchy pickled garlic. There's enough garlic in every bite to satisfy the most avid GARLIC LOVER. Year after year they remain our bestselling item. Always firm and delicious!
- **Split Shot Double Stuffed Olives with Garlic and Jalapeno Peppers** - These double stuffed colossal green olives produce a savory, well-balanced, and mildly hot taste. TILLIE'S FAVORITE!
- **Jalapeno Stuffed Olives** - Colossal green olives hand stuffed with firm slices of jalapeno peppers. We add a splash of Lime Juice to this medium heat crunchy olive. SOUTH OF THE BORDER FAVORITE!
- **Blue Cheese Stuffed Olives** - Jumbo fresh Green Olives hand stuffed with processed Blue Cheese. These shelf stable olives are ideal for shipping. Great in salads, appetizer plates, and of course Martinis and Bloody Marys.

5. Pickled Veggies: If you're into pickled deliciousness, here's a few to try in your Bloodies:

- **Tillie Beans (Pickled Green Beans)**: These snappy, crisp and gently spicy pickled green beans are great right out of the jar. Enjoy in potato, pasta, chicken and green salads. Ideal as a Bloody Mary garnish.
- **Tillie Spears (Pickled Asparagus)**: These succulent crisp, yet snappy pickled asparagus spears are great right out of the jar or use a thin slice of Prosciutto ham, smear on some cream cheese, then roll up a spear for a great hors d'oeuvre. Oh My! Bloody Marys.
- **Black Sheep Gourmet Atomic Frog Balls**: Karin's favorite!. The original and legendary spicy dill pickled Brussels sprouts, all natural. 16oz Jar. Great for Bloody Marys and Martinis! Great with beer and full-bodied red wines. Enjoy in sandwiches and salads.
- **Jalapeño and Pepperoncini Peppers**: For those who like it spicy, check this out:
- **Sierra Nevada Chileno Peppers, Regular Heat**: We are proud to carry Sierra Nevada Chileno Peppers. They are crisp, zesty, and "just a bit hotter". According to local legend, Chilean workers were brought to the Lone Pine area in the 1800's to work the mines and railroad. With them came the original Chileno seeds, hence the Chilean pepper. The original canned recipe remains unchanged.

6. Creative Additions:

- **Cheese Cubes:** Offer a selection of cheeses like cheddar, pepper jack, and mozzarella.
- **Beef Jerky or Slim Jims:** A hearty, savory option.
- **Cheeseburger Sliders:** Prepare small sliders (see recipe here!) using [Carson Valley Meats' ground beef](#) for a substantial garnish.
- **Herbs:** Fresh sprigs of dill, basil, or parsley for an aromatic touch.



7. Glassware and Tools:

- **Glasses:** Mason jars or highball glasses work well for Bloody Marys.
- **Stirrers and Skewers:** Provide plenty of long stirrers and skewers for mixing drinks and adding garnishes.
- **Rimming Station:** Set up a small plate with a mix of celery salt and sea salt for rimming glasses. Use a slice of lemon or lime to wet the rim before dipping in the salt. Here are some fun seasonings to try:
 - Old Bay seasoning
 - Garlic salt
 - Garlic powder
 - Celery salt (Mix 1 tbsp. celery salt and 1 tbsp. kosher salt)
 - Smoked paprika (Mix 1 tbsp. smoked paprika and 1 tbsp. kosher salt)
 - Freshly ground black pepper

Or try some more exotic blends from our friends at Heart Rock Herb & Spice Co:

- **Tahoe Garlic Pepper:** Sometimes simplicity is all you need in a blend to make it great, in this case, black pepper, garlic, onion and sea salt.
- **Smoked Salt & Pepper:** Achieve a "smoked" flavor immediately with just a sprinkle of this blend. A little goes a long way.
- **Tahoe Lemon Pepper:** This blend and its variations has been around for ages. Our version is unique with its roasted sesame seeds for crunch and flavor.
- **Tahoe Seasoning Salt:** When you want to add a touch more flavor, reach for this blend. It's great in and on everything!
- **All Purpose Salt Free:** For your sodium-conscious friends. Use in savory foods, add to olive oil for bread dipping, to butter before baking fish, on a green salad and definitely on chicken (and Bloody Marys!).

Recipe for the Perfect Bloody Mary *(See below for a big batch recipe from FoodieCrush.com!)*

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.

Hosting Tips for Your Bloody Mary Bar

1. Prep in Advance:

- Prepare all garnishes and mix-ins the night before. This makes setting up quick and easy on the day of your brunch.

2. Create a Menu:

- Write out a menu or recipe card with suggestions for different Bloody Mary combinations. This can inspire guests to try new flavors and mix-ins.

3. Keep It Chilled:

- Use ice buckets to keep your vodka and tomato juice cold. Refresh the ice as needed to ensure everything stays perfectly chilled.

4. Encourage Creativity:

- Encourage your guests to get creative with their drinks. The fun of a Bloody Mary bar is in the personalization and experimentation.

Enjoy Your Summer Sunday Brunch

With this Bloody Mary bar, your summer Sunday brunch is sure to be a hit. Carson Valley Meats is all about bringing people together with great food and great company. Cheers to a fun, flavorful, and memorable brunch with your closest friends!

Big Bash Batch *Adapted from [FoodieCrush.com](https://www.foodiecrush.com):*

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 ([or your favorite spice mixes from your rimming station](#)) 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.

Pro-tip:

Be sure to have skewers on hand that are long enough to fit the size of your trimmings for maximum loadability.

Nutrition

Calories: 37kcal | Carbohydrates: 9g | Protein: 1g | Fat: 1g | Saturated Fat: 1g | Sodium: 3374mg | Potassium: 462mg | Fiber: 1g | Sugar: 7g | Vitamin A: 781IU | Vitamin C: 34mg | Calcium: 27mg | Iron: 1mg

Cheeseburger Sliders *(Adapted from The Cookie Rookie.com)*

Ingredients

For the Cheeseburgers

- 2 pounds Carson Valley Meats ground beef
- 2 teaspoons garlic powder
- 1 teaspoon kosher salt
- 2 teaspoons ground black pepper
- 1 tablespoon olive oil
- ½ white onion, diced
- 12 slider-sized Hawaiian rolls
- 12 (¾-ounce) cheese slices

For the Glaze (Optional)

- ¼ cup unsalted butter
- ½ teaspoon kosher salt



- 2 tablespoons brown sugar
- 3 teaspoons Worcestershire sauce
- 2 tablespoons Dijon mustard
- ½ tablespoon sesame seeds

Method

Preheat oven to 350°F

Combine the beef and spices in a bowl.

Press the beef into the bottom of a 9×13-inch baking dish into a flat and even layer.

Bake for 20 minutes. Drain the liquid and set aside.

In a large skillet set over medium-high heat add the olive oil. Add in the diced onion and stir to coat. Cook until onion is translucent and fragrant. Drain excess oil fully and set aside.

Slice the rolls in half lengthwise. Place the bottom half in the same baking dish.

Top the bottom half of the rolls with the cooked beef, then the onions, then slices of cheese in a single layer. Top with the top half of the rolls.

OPTIONAL GLAZE: In a small bowl combine the melted butter and all other ingredients for the butter topping. Brush the tops of the rolls liberally with melted butter (or pour it over) mixture and sprinkle the sesame seeds on top.

Bake 20 minutes, or until the bread is toasted and the cheese is melty.

Slice into individual sliders and serve hot. Enjoy!

Download the Recipes:

Karin's Perfect Bloody Mary and Big Batch Download <https://www.carsonvalleymeats.com/wp-content/uploads/2024/06/Karins-Perfect-Bloody-Mary-and-Big-Bash-Batch-Download.pdf>

Recipe Cards download <https://www.carsonvalleymeats.com/wp-content/uploads/2024/06/Karins-Perfect-Bloody-Mary-and-Big-Bash-Batch.pdf>

Shopping List <https://www.carsonvalleymeats.com/wp-content/uploads/2024/06/Summer-Sunday-Brunch-Bloody-Mary-Bar-Shopping-List.pdf>

Cheeseburger Sliders PDF: <https://www.carsonvalleymeats.com/wp-content/uploads/2024/07/Cheeseburger-Sliders-recipe.pdf>

Cheeseburger Sliders Recipe Card: <https://www.carsonvalleymeats.com/wp-content/uploads/2024/07/Cheeseburger-Sliders-Recipe-Card.pdf>



Bloody Mary Bar Shopping List:

From your favorite Grocer:

- Vodka
- Tomato Juice
- Worcestershire Sauce
- Hot Sauce
- Lemon and Lime Juice
- Horseradish
- Celery Stalks
- Lemons
- Limes
- Cherry Tomatoes
- Cucumbers
- Bacon Strips
- Chilled Shrimp
- Cheese Cubes (cheddar, pepper jack, and mozzarella)
- Beef Jerky or Slim Jims
- Herbs (fresh sprigs of dill, basil, or parsley)
- Hawaiian Rolls (if making sliders as accompaniments)
- Sliced Cheese (if making sliders as accompaniments)
- Sesame Seeds (if making sliders as accompaniments)
- White Onion (if making sliders as accompaniments)

Pre-Order from Carson Valley Meats:

- [Garlic Stuffed Olives](#) Tillie's Nevada
- [Split Shot Double Stuffed Olives with Garlic and Jalapeno Peppers](#) Tillie's Nevada
- [Jalapeno Stuffed Olives](#) Tillie's Nevada
- [Blue Cheese Stuffed Olives](#) Tillie's Nevada
- [Tillie Beans \(Pickled Green Beans\)](#) Tillie's Nevada
- [Tillie Spears \(Pickled Asparagus\)](#) Tillie's Nevada
- [Black Sheep Gourmet Atomic Frog Balls](#) Tillie's Nevada
- [Sierra Nevada Chileno Peppers, Regular Heat](#) Tillie's Nevada
- [Tahoe Garlic Pepper](#) Heart Rock Herb & Spice Co.
- [Smoked Salt & Pepper](#) Heart Rock Herb & Spice Co.
- [Tahoe Lemon Pepper](#) Heart Rock Herb & Spice Co.
- [Tahoe Seasoning Salt](#) Heart Rock Herb & Spice Co.
- [All Purpose Salt Free](#) Heart Rock Herb & Spice Co.
- 2 lbs. [Ground beef](#) Carson Valley Meats (if making sliders as accompaniments)