

BLOODY MARY

Recipe

Ingredients

46 OZ. VEGETABLE JUICE

Some prefer it to be purely tomato juice. We like ours with a few more vitamins and minerals. Because we're fancy.

1 TSP. PEPPER

Black pepper is great, but for more of a bite, throw in some cayenne instead.

1 LEMON, JUICED

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4 SHAKES HOT SAUCE

Just a few shakes. No need to go crazy with this stuff.

1 TSP. SALT

Celery salt is ideal, but the regular stuff'll work in a pinch. Pun intended.

1 CUP VODKA

The cheap stuff works just as well as the pricey stuff. Trust us. We experimented. A lot.

1 TBS. CELERY SEEDS

The warm, earthy flavor perfectly balances out the sour, spicy and umami (which is just fun to say).

CELERY STICKS

It's never good to drink on an empty stomach. So go ahead and eat it.

ICE CUBES

To even out the burn of the pepper and hot sauce.

1 TBS. WORCESTERSHIRE SAUCE

That year-old bottle in the back of your cupboard is still good.



Instructions

Pour the vegetable juice into a large pitcher. Add the pepper, salt, Worcestershire sauce, celery seed and hot sauce. Stir well. Pour into jars with lids for traveling. Serve in Chinet Crystal® 14 oz. Cups over ice with celery sticks as stirrers.

MORE WAYS TO SPICE IT UP

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HORSERADISH
BACON
PICKLED GREEN BEANS

Chinet