



SIERRA
GOLD
SEAFOOD

Recipe For: **Gourmet Bloody Mary**

Ingredients:

- 48 oz tomato juice
- 3 TBS prepared creamy hot horseradish
- 3 TBS Worcestershire sauce
- 2 ¼ tsp celery salt
- 3 tsp garlic salt
- Tabasco sauce
- Freshly ground black pepper
- Pickle-infused vodka , or regular vodka if you prefer

For Assembling Drinks:

- 1TBS celery salt
- 1 TBS kosher salt

Directions:

- 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.
- 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 pickle-infused vodka or regular vodka then top with bloody mary tomato mixture.
- Garnish with limes, lemons, celery ribs, blue cheese stuffed olives, bacon strips, pepperocinis, cooked shrimp, hot sauce, pickles, pickled asparagus or green beans, pickled beets, chunks of cheese, and anything your heart desires.

Notes:

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

