

# 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

Fresh lemon juice adds brightness and zing that stands up to the tomato. Never, ever lime.

#### 4 SHAKES HOT SAUCE

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

#### ICE CUBES

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

#### 1 TSP. SALT

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

#### 1 TBS. WORCESTERSHIRE SAUCE

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

#### 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.

### 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

PICKLE  
HORSERADISH  
BACON  
PICKLED GREEN BEANS

*Chinet*