

Brunch/Breakfast, Picnic

Bloody Mary Mix from Julia Reed

Garden & Gun, and online

Julia Reed's mother, Judy



Servings: 4

1. Stir together first 6 ingredients. Add cracked pepper to taste. Refrigerate in an airtight container up to 3 days.
2. Pour vodka in each glass, pour in the bloody mary mix and top with a stem of celery with plenty of leaves and a wheel of fresh lime.

3 cups tomato juice, NOT V-8
5/8 cup lime juice, freshly squeezed
1/4 cup Worcestershire sauce
2 dashes Tabasco sauce, or other hot sauce, or more if you like it spicy
1/2 tablespoon kosher salt, optional if the juice is high in sodium
1/2 tablespoon prepared horseradish
Cracked pepper
Vodka, to taste
GARNISHES: celery sticks, pickled okra (or dehydrated okra), lime wheel

*Per Serving (excluding unknown items): 55 Calories; 1g Fat (7.9% calories from fat); 2g Protein; 13g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1118mg Sodium; 7g Total Sugars; 0mcg Vitamin D; 43mg Calcium; 2mg Iron; 582mg Potassium; 51mg Phosphorus.
Exchanges: .*

Carolyn T's Blog: tastingspoons.com