



# Mom's Spicy Bloody Mary

Recipe courtesy Carissa Seward

**Total Time:**

**5 min**

**Prep:** 5 min

**Yield:**

**1 serving**

**Level:**

**Easy**

## Ingredients

1 large lime wedge

Coarse salt, for garnish

1 1/2 ounces high quality vodka

4 ounces tomato juice

Dash celery salt

Dash freshly ground cracked pepper

8 good shakes Worcestershire sauce

1/8 teaspoon horseradish

1 to 2 good dashes good hot sauce

Pimento stuffed green olive, for garnish

Spicy pickled asparagus, for garnish

Pickled green bean, for garnish

## Directions

Take a glass and run the lime wedge around the rim to dampen. Dip top of the rim into coarse salt to completely go around the rim. Add first 7 ingredients together in the glass, squeeze the lime wedge into the glass and mix all together. Add the green olive on a toothpick, the pickled asparagus spear and pickled green bean, for garnish and enjoy.

**HOME COOK RECIPE:**A viewer or guest of the show, who may not be a professional cook, provided this recipe. The Food Network Kitchen have not tested this recipe and therefore cannot make representation as to the results.

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