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BLOODY MARY

by [Jim Meehan](#)



This is cocktail that was meant for breakfast -- and hangovers. Rather than pile a "salad bar" of garnishes into the glass, this Bloody Mary lets the tomato juice, mixed with lots of great ingredients, speak for itself. Make it a day in advance so the ingredients can all come together. The next day, just pour, add a simple garnish, and serve.

ACTIVE TIME

7 mins

TOTAL TIME

7 mins

PORTIONS

4 servings

SHARE
RECIPE



INGREDIENTS

- Pitcher
- Cocktail shakers
- Cocktail Stirrer
- Ice

- Jigger
- Measuring spoons
- Cocktail glasses
- 32 oz.** • Tomato juice
- 2 oz.** • Fresh-squeezed lime juice, strained
- 2 oz.** • Fresh-squeezed lemon juice, strained
- 2 oz.** • Lea & Perrins Worcestershire sauce
- 2 tsp** • Cholula hot sauce
- 4 tsp** • Pickled horseradish
- 4 tsp** • La Boite Bloody Mary Spice Blend
- 9 oz** • Vodka
- Celery stalks, sliced vertically in half, to garnish

RECIPE



STEP 1

Chill cocktail glasses. Add all ingredients into a pitcher in the order listed above (vodka last). Fill one half of a cocktail shaker with ice and tomato juice mixture. "Roll" the ice and juice, pouring from one cocktail shaker to the other to chill and aerate, then strain into a chilled glass filled with ice. Garnish each glass with a celery stalk.

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