

# RON'S BEST SPICY BLOODY MARY

F EASY

Last Modified: 12/10/2014

MAKE: 24 Hrs

COCKTAILS

MAKES 1 To 6 COCKTAILS

QUA	MEASURE	INGREDIENT	PROCESS
3	Oz	Vodka (Bottom Shelf)	

## GARNISHES (ONE OR ALL)

1 ~ 2	6" Stalks	Celery Hearts	With Leaves
1	Slice	Candied Bacon	
2+	Jumbo	Stuffed Green Olives	Toothpick
1+	Whole	Ripe Cherry Tomato	Toothpick
1	Jumbo+	Cooked Old Bay Shrimp	Toothpick
1+	Small	Bar Onions	Toothpick
1	Whole	Sweet & Spivy Red Pepper	Toothpick
1/2	Slice	Dill Pickle Spear (Sliced Lengthwise)	Toothpick
1	Whole	Baby Dill Pickle	Toothpick
1/2	Tbsp	Fine Ground Fresh Multi-Colored Peppercorns	
1	Thin	Fresh Lemon Or Lime Wedge	Glass Rim
PLUS			
1	Tbsp	Celery Salt	Glass Rim
PLUS (Optional)			
1	Tsp	Fresh Ground Colored Peppercorns	Glass Rim

## SPICY TOMATO JUICE

1 DRINK			MAKES 2 QUARTS
1/2	Tsp	Worcestershire Sauce (Lea & Perrins)	2 Tbsp
1/4	Tsp	Soy Sauce (Lee Kum Kee)	1 Tbsp
1/2	Tsp	Fresh Ground Black Pepper (To Taste)	1 Tbsp
1	Sm Pinch	Cayenne Pepper	2 Pinches
1/4	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	1 Tbsp
1/2	Tsp	Fresh Grated Horseradish	2 Tbsp
OR			
1	Tsp	Prepared Horseradish (Chadalee Farms)	3 Tbsp
1/8	Tsp	Fresh Lemon Juice (About 1 Wedge)	1 Tbsp
4	Oz	Tomato Juice (High Quality)	56 Oz

## PREPARATION

<b>FACTOID</b>	<p>Popular Bloody Mary legend points to Fernand "Pete" Petiot, a bartender at Harry's New York Bar in the 1920s, as a very possible creator of this popular drink. Vodka was common enough in France, and the tomato juice cocktail—a combination of pressed tomato juice and vodka with a dash of lemon—was gaining traction. The most important part of a Bloody Mary is the Tomato Juice. Use a high quality juice, preferably not from concentrate. No need to use your best Vodka here bottom shelf stuff will do fine. Every ingredient should be adjusted to suit your own personal tastes.</p>
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<b>NOTE</b>	This is a fantastic, spicy Tomato Juice drink even without the Vodka or the rest.
<b>1</b>	<b>GLASS RIM:</b> Mix the Celery Salt & Peppercorns in a shallow saucer. Rub the rim of 12-ounce tall drink tumbler with a Lemon Wedge. Place the wetted tumbler upside down in the Celery Salt & Peppercorn Mixture, twist the glass to coat the wet edge with the mixture. Cut the Lemon Wedge to the peel & place it on the rim of the glass. Fill the glass with Ice.
<b>HINTS</b>	To make 2 quarts of Spicy Tomato Juice: Remove an 8 ounce glass of Tomato Juice from a 2 quart (64 Oz) bottle of Tomato Juice. Add in the quantity amounts of the Spicy Tomato Juice ingredients, seal and shake well to mix them together thoroughly. Store refrigerated for several days for the flavors to marry.
<b>2</b>	<b>SPICY TOMATO JUICE:</b> Add the Worcestershire, Soy Sauce, Black Pepper, Cayenne Pepper, Hot Sauce, and Horseradish to the bottom of a cocktail shaker. Fill the shaker with Ice and add in the Vodka, Tomato Juice, and Juice of the remaining Lemon Wedge. Shake vigorously for 5 seconds, taste for seasoning and heat, and adjust as necessary. Strain into the Ice filled glass. Garnish with a Celery Stalk and serve immediately.