

Bone Suckin' Bloody Mary



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Ingredients:

Bone Suckin' Sauce, 1 1/3 cups

Fresh Basil, 1 tsp., chopped

Fresh Cilantro, 1 tsp., chopped

Fresh Chives, 1 tsp., chopped

Pepper Vodka, 1 1/2 oz.

Fresh Lemon Juice, 6 Tbsp.

Worcestershire Sauce, 1 tsp.

Celery Salt, large pinch

Sea Salt, a pinch

Freshly Ground Pepper to taste



Directions:

Combine first 3 ingredients in a cocktail shaker. Press leaves against bottom of cup using a muddler or wooden spoon to release flavors; stir into tomato juice and next 7 ingredients. Transfer half of mixture to a 2-cup glass measuring cup. Place ice in cocktail shaker, filling halfway full. Cover with lid, and shake vigorously until thoroughly chilled. Strain into glass over ice. Repeat procedure with remaining tomato mixture. Garnish, if desired with celery stalk, lemon wedges or pickled okra. **Optional - Substitute vodka for pepper vodka and Bone Suckin' Habanero Sauce to make it spicier.

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Made In The USA!