

CHOOSE YOUR OWN ADVENTURE BLOODY MARYS









i think i make a good bloody mary because savory drinks excite me sooo much. it's like cold boozy soup and--bonus!--you get a serving of vegetables. this recipe is fun because it gives you a good base recipe which you can spice up based on whichever fancy hot sauce you have hiding your fridge. and then depending on what hot sauce that is, that's what you call it. harissa bloody mary, zhoug bloody mary, sambal oelek bloody mary, sriracha chipotle obscure-hot-sauce-in-an-unmarked-bottle-that-you-found-in-your-bag-after-a-long-night-of-tequila-in-tijuana* bloody mary... the world is your hot sauce oyster and impressing your brunch guests is just a few shakes away!

choose your own adventure bloody marys

makes about 6 servings

ingredients

4 c tomato juice

1 c vodka

4 cloves garlic, smashed

1 1/2 tsp celery salt, plus more for garnish

1 tsp sugar

1/2 tsp ground caraway seeds

1 tsp ground horseradish

1 1/2 tsp worcestershire sauce

1 tb lime juice

black pepper

hot stuff ***

garnish:

celery stalks

lime wedges

pickles

bacon

***this is the essence of this recipe, what makes it. open up your refrigerator, find the fanciest spicy situation that you have, and then add it to taste. this will be the title of your bloody mary. harissa bloody mary. sriracha bloody mary. zhoug bloody mary. sambal oelek bloody mary. or a combination.

clues

in a pitcher, mix together the tomato juice, vodka, garlic, salt, sugar, caraway seeds, worcestershire sauce, lime juice, a few turns of black pepper, and hot stuff. taste and adjust seasonings as desired. to serve, give 6 glasses a celery salt rim job and distribute the mixture evenly. garnish as desired with celery stalks, lime wedges, pickles, and bacon.

