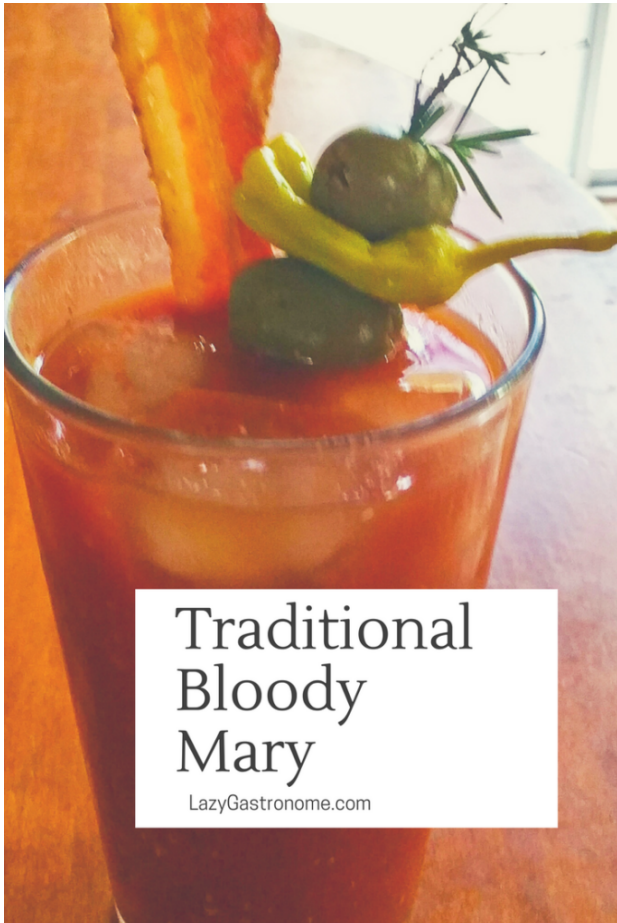


Traditional Bloody Mary

January 1 was National Bloody Mary day – so I made some Bloody Marys! We used vodka as well as a couple of other variations (see below). It's a great drink for brunch.



What you need:

- 2/3 cup vodka
- 2 cups tomato juice
- ¼ cup fresh lemon juice
- 1 Tablespoon Worcestershire sauce
- 1 teaspoon tabasco sauce
- 1 teaspoon celery salt
- 1 teaspoon prepared horseradish
- ¼ teaspoon smoked paprika
- Garnish such as celery, green olives, pepperoncini peppers, bacon

How to Do it:

Place all the ingredients except the garnish in a large pitcher and stir, making sure to mix it all well. (A wire whisk works great).

Put ice into four 8-10 oz. glasses and pour the mixture over the ice. Use your choice of garnish (the classic is celery – I used them all!)



Makes 4 drinks

Here are some variations to make not using vodka:

- Use tequila to make a bloody Maria
- Beer instead of hard alcohol is refreshing – a Beery Mary (my husband's creation)
- No alcohol at all – a Virgin Mary. I like to add a splash of lemon infused sparkling water to it.