

Bloody Bacon Mary

I love Sunday brunch with a bloody mary – and I really love bacon! But I don't like so many garnishes that I cant drink the drink! So here's my version of the treat!



*Bloody Bacon
Mary*

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What you need:

The Mix –

- 3 cups of V-8 juice
- 4 Tablespoons of fresh lime juice
- 4 Tablespoons Worcestershire sauce
- 2 Tablespoons creamed horseradish
- 2 teaspoons lemon pepper
- 4 teaspoons celery salt

The Drinks –

- 8 oz bacon flavored vodka
- 4 slices of bacon
- Sea salt and celery salt (for rim of glass)
- Lemon wedges

How to Do it:

Put all the ingredients for the mix in a pitcher and mix well using a wire whisk. Chill.

Wrap each piece of bacon round a wooden skewer,



then wrap in a paper towel.



Microwave on high for about 1 – 2 minutes – just until the bacon is crisp. But be careful – it burns fast!

Once they have cooled, carefully remove them from the stick.

Rub the rim of each glass with a lemon wedge. Place the salt mixes on a flat plate and rub the rims of each glass in the salt.

Place $\frac{1}{4}$ of the mix with 4-5 ice cubes and 2 oz of vodka in a shaker. Shake well. Pour into a glass and garnish with a bacon twist. (you can also add green olives or lemon wedges).

Serve immediately!





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Serves 4

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