

# BLOODY MARY

If your friends are about to knock on your door for brunch, we've got you covered with the famous morning-after-the-night-before cocktail.

## INGREDIENTS

*2 Oz SKYY Vodka*  
*4 Oz Good quality tomato juice*  
*2 Teaspoons horseradish*  
*3 Dashes of Tabasco sauce*  
*2 Dashes of Worcestershire sauce*  
*2 Dashes of pickle juice*  
*1 Pinch of salt (or celery salt if you prefer)*  
*1 Pinch of cracked black pepper*  
*1 Pinch of smoked paprika (optional)*  
*1 Lemon wedge*  
*1 Celery stalk and 3 stuffed green olives*  
*Old Bay seasoning to rim your glass*  
*Ice*

## METHOD

- 1. Add some Old Bay seasoning to a plate*
- 2. Run a lemon wedge along the outer rim of your glass, then dip it into the seasoning, fill with ice, and set aside*
- 3. Build all the ingredients in a large mixing glass and add ice, pour it into a cocktail shaker, then back into the glass*
- 4. Repeat, and then once it's back in the cocktail shaker, strain the Bloody Mary into your prepared glass*
- 5. Add the lemon wedge to the drink, pop in a celery stick, and balance three skewered stuffed olives on top*

