

Beverages

Barbecue Bloody Mary

Southern Living Test Kitchen

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Servings: 1

lime wedge

1/4 teaspoon "Barbecue Rub" (see recipe)

1/2 cup vegetable juice

1 tablespoon lime juice

1 teaspoon Worcestershire sauce

3 tablespoons vodka

1/4 teaspoon "Barbecue Rub"

fried pork rinds (for garnish)

Rub the rim of an 8-ounce glass with a lime wedge.

Dip the rim of the glass in 1/4 teaspoon of the Barbecue Rub to coat.

In a cocktail shaker, combine the vegetable juice, lime juice, Worcestershire sauce, vodka and 1/4 teaspoon of Barbecue Rub.

Fill the shaker with ice. Cover with a lid and shake vigorously until chilled.

Strain into the prepared glass filled with ice.

Garnish with fried pork rinds.

Per Serving (excluding unknown items): 128 Calories; trace Fat (3.0% calories from fat); 1g Protein; 8g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 492mg Sodium. Exchanges: 1 Vegetable; 0 Fruit; 0 Other Carbohydrates.