

# Bloody Bull Cocktail

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**Yield: 4 drinks**

*8 ounces tequila*  
*6 ounces clam juice*  
*6 ounces tomato juice*  
*2 ounces lemon juice*  
*1 ounce olive brine (juice)*  
*1 tablespoon prepared horseradish*  
*4 dashes Worcestershire sauce*  
*4 olives (for garnish)*  
*4 cocktail onions (for garnish)*  
*4 lemon wedges (for garnish)*  
*4 fresh clams (for garnish) (optional)*

In a carafe or pitcher, combine the tequila, clam juice, tomato juice, lemon juice, olive brine, horseradish and Worcestershire sauce. Stir.

Divide the mixture among four rocks glasses filled with ice.

Thread an olive, cocktail onion and lemon wedge on a cocktail skewer for each drink.

Garnish each glass with a skewer and a fresh clam, if desired.

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Per Serving (excluding unknown items): 576 Calories; trace Fat (2.7% calories from fat); 2g Protein; 14g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 688mg Sodium. Exchanges: 0 Lean Meat; 1 Vegetable; 1/2 Fruit; 0 Other Carbohydrates.