

Bloody Mary

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Yield: 4 drinks

3 cups tomato juice
1 cup vodka
1 tablespoon + 1 teaspoon
prepared horseradish
3 ounces fresh lime juice
lime wedge (for rimming)
3 ounces Worcestershire
sauce
Sriracha sauce
seafood seasoning (old
Bay) (for rimming)

In a large pitcher, stir the tomato juice, vodka, horseradish, lime juice, Worcestershire and some Sriracha together until combined.

Chill until ready to serve.

Cut a slice in a lime wedge and rub it around half of the rim of four Collins glasses. Pour some seafood seasoning on a plate. Dip the wet glass rims into the spice to adhere.

Fill the glasses with ice. Fill the glass with the Bloody Mary mixture. Garnish as desired.

(Suggested garnishes can be: celery sticks, blue cheese stuffed olives, sliced banana peppers, small cooked shrimp, lime and lemon wedges or pickled green beans.)

Per Serving (excluding unknown items): 736 Calories; 1g Fat (2.1% calories from fat); 8g Protein; 56g Carbohydrate; 10g Dietary Fiber; 0mg Cholesterol; 3526mg Sodium. Exchanges: 0 Lean Meat; 5 Vegetable; 1/2 Fruit; 1 Other Carbohydrates.