

Official Mary Magdalen Festival Cocktail

The BLOODY MARY!

Ingredients

- 1 quart tomato juice
- 2 cups Clamato juice
- 1 1/2 cups vodka
- 1 1/2 tablespoons prepared horseradish
- 1 tablespoon Worcestershire sauce
- 1 teaspoon soy sauce
- 1/2 teaspoon wasabi powder
- 1 teaspoon celery salt
- 1/2 lemon, juice of
- 1/2 lime, juice of
- hot sauce



Rim of the Glass

- 4 tablespoons coarse salt
- 2 tablespoons Old Bay Seasoning

Garnish

- 1 stalk celery (optional)
- cucumber, cut in spears (optional)
- lemon slices (optional) or lime slice (optional)

Directions

1. Combine tomato juice, Clamato juice and vodka in a large pitcher and stir to blend.
2. Add remaining ingredients (except hot sauce) and stir with a wooden spoon until all is well blended.
3. Taste, then add hot sauce depending on how spicy you like your bloody mary (my husband likes plenty of spice!).
4. On a small plate, combine coarse salt and Old Bay seasoning.

Page 2 of 2 Bloody Mary (By the Pitcher) (cont.)

Directions

5. Run a lemon or lime slice around the rim of your glass, then dip the rim into the Old Bay/salt mixture.

Add ice to your glass (if desired) and pour in the bloody mary mixture