



FINCH + FENNEL

Bloody Mary

COOK TIME: 10-20 Minutes

YIELDS: 8 cups

INGREDIENTS:

2 qt Tomato Juice
Juice of 2 Lemons
1 Tbsp Horseradish, grated
1 Tbsp Black Pepper
1-3 tsp Worcestershire Sauce
1-4 Tbsp F+F Fire Roasted Hot Sauce
1 tsp F+F Cape Cod Seasoning Rub
1-3 oz Vodka
Sea Salt

GARNISH OPTIONS:

Bacon
Celery
Lime
Olives
Shrimp
Pickles



DIRECTIONS:

1. In a blender, blend together tomato juice, lemon juice, grated horseradish, Worcestershire sauce & black pepper.
2. Season the mixture to taste with your preferred spices & add F+F Fire Roasted Hot Sauce, if you want some heat.
3. Prepare the garnish by cooking the bacon & slicing the limes & celery stems. If desired, prepare toothpicks with toppings & set aside for drink assembly.
4. Prepare the rim of the glass: slice a lime in half & rub it around the rim.
5. Mix together 1 tsp F+F Cape Cod Seasoning Rub & 1 tsp flaky sea salt on a plate or shallow bowl wide enough to dip the rim of the glass into.
6. Once the rim of the glass is coated with lime juice, lightly roll it in the seasoning blend.
7. For each serving, add 1-3 ounces of vodka to a glass filled with ice.
8. Pour 6-8 ounces of the tomato mixture over the vodka & top with premade garnish.

Enjoy!

