

Beverage

Bloody Mary

Sandra Lee Semi-Homemade Quick & Easy Cooking - July/August 2011

Servings: 6

Preparation Time: 20 minutes

This recipe can be prepared as a Bloody Mary Mocktail by omitting the vodka ingredient.

6 cups tomato juice

1 1/2 cups vodka

1/4 cup Worcestershire sauce

1 tablespoon prepared horseradish (or to taste)

1 tablespoon seafood seasoning (Old Bay)

Garnish (seafood seasoning, ground black pepper, lemon wedges, celery stalks, olives, marinated green beans, cherry tomatoes and grilled shrimp).

In a pitcher, stir together the tomato juice, vodka, Worcestershire, horseradish and one tablespoon of the seafood seasoning.

If desired, on a medium plate or saucer, sprinkle enough seafood seasoning to cover the bottom of the plate.

Moisten the edges of the serving glasses with a lemon wedge.

Dip the rims of the glasses into the seafood seasoning.

Serve the tomato mixture over ice.

Garnish, as desired, with the black pepper, lemon wedges, celery stalks, olives, green beans, cherry tomatoes or shrimp.

Per Serving (excluding unknown items): 178 Calories; trace Fat (2.2% calories from fat); 2g Protein; 12g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 979mg Sodium. Exchanges: 1 1/2 Vegetable; 0 Other Carbohydrates.