

Beverages

Joel Black's Bloody Mary

Joel Black

www.dashrecipes.com

Servings: 1

The drink may be personalized with a signature garnish such as blue cheese-stuffed olives, dill pickle spears or a jumbo shrimp. A New Orleans style signature could be pickled green beans, okra and olives for garnish and seasoning the rim of the glass with large-grain salt, cayenne, chili powder, garlic salt and red pepper for extra punch.

2 ounces vodka

4 ounces Bloody Mary mix (or tomato juice)

pinch celery salt

pinch cayenne pepper

2 dashes Tabasco sauce

2 dashes Worcestershire sauce

3/8 ounce olive juice

squeeze fresh lime & lemon

Mix all ingredients together in a cocktail shaker. Shake vigorously.

Pour and garnish with celery.

Per Serving (excluding unknown items): 132 Calories; trace Fat (0.6% calories from fat); trace Protein; trace Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 18mg Sodium. Exchanges: 0 Vegetable; 0 Other Carbohydrates.