

Spicy Bloody Marys

Parade Magazine

Servings: 4

- 4 shots vodka
- 12 pimiento-stuffed green olives
- 3 tablespoons olive brine
- 1 1/2 teaspoons celery salt
- 1 teaspoon pepper
- 1 teaspoon Worcestershire sauce
- 3 or 4 shakes hot sauce
- 2 cups tomato juice
- 2 cups clam juice cocktail
- celery stalks (for garnish)
- pickled green beans (for garnish)

In a large pitcher, combine the vodka, olives, olive brine, celery salt, pepper, Worcestershire sauce, hot sauce, tomato juice and clam juice. Mix well.

Pour into four ice-filled glasses.

Garnish each with a celery stalk and/or a pickled green bean.

Per Serving (excluding unknown items): 108 Calories; 1g Fat (15.1% calories from fat); 2g Protein; 9g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 5527mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Vegetable; 0 Fat; 0 Other Carbohydrates.

Beverages

Per Serving Nutritional Analysis

Calories (kcal):	108	Vitamin B6 (mg):	.4mg
% Calories from Fat:	15.1%	Vitamin B12 (mcg):	0mcg
% Calories from Carbohydrates:	69.5%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	15.4%	Riboflavin B2 (mg):	.2mg
Total Fat (g):	1g	Folacin (mcg):	35mcg
Saturated Fat (g):	trace	Niacin (mg):	1mg
Monounsaturated Fat (g):	trace	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	trace	Alcohol (kcal):	64
Cholesterol (mg):	0mg	% Refused:	0 0%
Carbohydrate (g):	9g		
Dietary Fiber (g):	4g	Food Exchanges	
Protein (g):	2g	Grain (Starch):	0
Sodium (mg):	5527mg	Lean Meat:	0
		Vegetable:	1 1/2

Potassium (mg): 530mg
Calcium (mg): 28mg
Iron (mg): 2mg
Zinc (mg): trace
Vitamin C (mg): 151mg
Vitamin A (i.u.): 1194IU
Vitamin A (r.e.): 119 1/2RE

Fruit: 0
Non-Fat Milk: 0
Fat: 0
Other Carbohydrates: 0

Nutrition Facts

Servings per Recipe: 4

Amount Per Serving

Calories 108 **Calories from Fat:** 16

% Daily Values*

Total Fat 1g	1%
Saturated Fat trace	1%
Cholesterol 0mg	0%
Sodium 5527mg	230%
Total Carbohydrates 9g	3%
Dietary Fiber 4g	15%
Protein 2g	

Vitamin A	24%
Vitamin C	252%
Calcium	3%
Iron	10%

** Percent Daily Values are based on a 2000 calorie diet.*