

# Loaded Bloody Mary with Bacon

www.publix.com

## Servings: 4

*24 ounces tomato juice*  
*2 teaspoons prepared horseradish*  
*1 teaspoon Worcestershire sauce*  
*1/2 teaspoon celery salt*  
*1 tablespoon lemon or lime juice*  
*6 dashes hot pepper sauce*  
*pinch sea salt*  
*8 ounces vodka*  
*2 tablespoons Old Bay seasoning*  
*2 teaspoons smoked paprika*  
*1/4 teaspoon celery salt*  
*crispy bacon (for garnish)*  
*grape tomatoes, pickled pepperoncini, hot peppers, olives, limes (for garnish) (optional)*

In a large pitcher, combine all of the drink ingredients.

Rim highball or other tall glasses with the Old Bay seasoning and fill each with ice.

Pour the drink over the ice. Add your choice of garnishes.

## OPTIONS

\*\*\*\* *Seaside treat:* - Use clamato juice instead of tomato juice for a salty seaside taste.

\*\*\*\* *Michelada:* - Substitute twelve ounces of beer for half of the tomato juice for a brunch treat.

---

Per Serving (excluding unknown items): 163 Calories; trace Fat (4.5% calories from fat); 1g Protein; 8g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 955mg Sodium. Exchanges: 0 Lean Meat; 1 Vegetable; 0 Fat; 0 Other Carbohydrates.