

## **THE BLOODY MARY**

What's not to love about a salty, citrusy, spicy bloody mary? They are one of my favorite cocktails. A dash of this and that and your Sunday will be off to a great start. My recipe is pretty straightforward... simple and delicious.

### **Ingredients.**

2 oz. vodka

8 oz. tomato juice

1 tablespoon of each: peppercini juice, lemon juice, lime juice, Worcestershire sauce  
large pinch of celery salt, plus more for rimming the glass

freshly ground black pepper

Tabasco hot sauce

kosher salt

celery stalks

lemon and lime wedges

whole peppercinis

### **Directions.**

In a small dish combine kosher salt and a celery salt. Wet the rim of the glass with a bit of lime or lemon juice and dip it in the salt. Fill the glass 3/4 full with ice cubes. Fill the glass with the vodka, tomato juice, peppercini juice, lemon and lime juice, and Worcestershire sauce. Stir. Season to taste with freshly ground black pepper and a few dashes of Tabasco.

Garnish with a lemon and lime wedge, a stalk of celery, and a peppercini.

Kick your feet up, pick up the paper (or the latest issue of Vogue) and enjoy.

**RECIPE BY KACIE MCMACKIN**

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