

Bloody Mary

Makes four

FOR THE BASE:

2 cup tomato juice
1 TBS prepared horseradish
1 TBS Worcestershire sauce
 $\frac{3}{4}$ tsp. celery salt
1 tsp. garlic powder
1 tsp. hot sauce (optional – add more for spicier)
a bit of salt
A healthy dose of black pepper

Mix all of these ingredients very well in a jug. Place it in the refrigerator for at least an hour before making your cocktail.

You can refrigerate this mix for up to three days in a closed container. Shake it well before serving.

FOR EACH COCKTAIL:

Ice cubes
2 oz. of vodka
Celery sticks, cucumber sticks, green olives, carrot sticks, lemon or lime slice, bacon slice, etc. for garnish

Fill a glass with ice cubes and add the vodka. Pour the cold prepared tomato juice over the ice and mix.

Garnish with your garnish of choice and enjoy.