

Zesty Bloody Mary

Serves 4



Ingredients

- 4 cups tomato juice
- 1/2 cup dill juice from pickle jar
- 1/4 fresh lemon juice
- 1 tablespoon prepared horseradish
- 2 teaspoons hot sauce
- 2 teaspoons worcestershire sauce
- 1 teaspoon spicy or zesty seasoning
- 3 cups vodka

Garnishes

- Lemon wedge for rimming the glass
- Salt or seasoning for glass rim
- celery
- bacon
- olives
- pickled asparagus
- baby gherkins

Directions

1. Pour tomato juice, dill juice, lemon juice, into a pitcher. Add in horseradish, sauces and spicy seasoning and stir.
2. Chill tomato mix in fridge for up to 8 hours.
3. Add vodka to pitcher and stir.
4. Run lemon wedge around the rim of your glass. Place salt or desired seasoning on a plate, just enough to cover the rim of your glass. Place rim into seasoning and rotate until it's covered.
5. Add ice and Bloody Mary mix into glass and garnish as you like. Enjoy!