

# The Bloody Mary

The all time classic morning after drink!

*Whether you're nursing a sore head or not, the Bloody Mary's combination of salty, savoury, spice and acid is so more-ish.*

## Specs:

60ml (2oz) vodka  
Large pinch celery salt  
Large pinch black pepper  
6 dashes Tabasco (to taste)  
20ml (2/3oz) Worcester sauce (to taste)  
15ml (2/3oz) lemon juice  
90ml (3oz) tomato juice  
Herbs/celery to garnish  
Sherry float

## Equipment:

A jigger  
Shaker tins  
A julep strainer  
A highball glass

## Method:

Add all of the ingredients except the sherry to your shaker tin and fill with ice. Use your julep strainer to hold your ice back in the tin, and pour the cocktail in to your other, empty shaker tin. Do this back and forth about 5 times until it is diluted and aerated. OR seal your tins as usual but gently 'roll' your tins around about 10 times instead of shaking. Strain over fresh ice and float the sherry on top by pouring it in slowly. Garnish with herbs or celery (or whatever you like really!) and enjoy!

## Suggested ingredients:

Any clean, good quality vodka will do but the citrus is really important here to balance out the tomato juice and make it taste like a cocktail rather than soup! The amount of Worcester & Tabasco sauces should be adjusted to taste. At Bomba we like to ask guests how spicy they want their Bloody Mary on a scale of 1-10, adding that amount of dashes.

There are some who argue that a good Bloody Mary needs a bit of sweetness to balance out. If you fall into this group try using a sweet PX sherry instead of the salty Manzanilla. You can even add something like maple syrup. You'll only need a barspoon worth to taste the difference.

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