

Classic Bloody Mary

Serves: 1

Time needed: 5 minutes

Tools needed: Two pint glasses, measuring spoons, jigger (or measuring cup with ounce markings), spoon for stirring, Chatham Bloody Mary rimmer tin

1 tablespoon Worcestershire sauce

1 tablespoon fresh lemon juice

1/4 teaspoon celery salt (plus more for rimming glass, if desired)

1/2 teaspoon black pepper

Hot sauce to taste

1-1/2 ounces of vodka

5 ounces of tomato juice

Garnishes (see note)

Set two pint glasses in front of you. If desired, rim one of the glasses with your Chatham Bloody Mary rimmer tin, or create your own blend with celery salt or a spice of your choosing, then set aside. Combine all ingredients in the other pint glass, then fill with ice. Stir gently and taste, adjusting as desired. Pour into rimmed glass. Garnish and enjoy!

NOTES

- *This recipe is a good place to start, but you should feel free to get creative. Pickle brine, soy sauce, horseradish, and brown mustard are nice additions. The Bloody Mary invites endless variations!*
- *You can also switch up your base spirit. Blanco tequila, gin, and aquavit (a Scandinavian spirit flavored with dill and caraway) are all wonderful variants.*
- *For garnishes, the sky's the limit. Celery, olives, lemon wedges, pickled veggies, skewered meats and cheeses...the list goes on.*

chatham UNIVERSITY

2020 ALUMNI REUNION WEEKEND@Home