Bloody Mary Mix

Description

This mix has an awesome savory flavor with a medium spicy kick. The great thing about Bloody Mary's is that you can garnish with whatever you feel like (or have) and rim the glass or not. I like green olives and a celery stick.

Ingredients

- 3 cups (24 oz) Tomato Juice (generic is fine, I used Kroger)
- 1 1/2 ozs Freshly Squeezed Lemon Juice (about 1 medium lemon)
- 1 1/2 ozs Freshly Squeezed Lime Juice (about 2 medium limes)
- 1 tbsp worchestershire sauce
- 2 tsps horseradish
- 1 1/2 tsps kosher salt
- 1 tsp tabasco sauce
- 1 tsp celery salt
- 3/4 tsp fresh ground pepper

Instructions

Place all of the ingredients in a nonreactive container and whisk until well combined. Cover and refigerate until the flavors meld and the mix is chilled, at least 2 hours or preferably overnight.



Summary

Yield: 6
Source: Internet recipe from Chow.com
Prep Time: 15 minutes
Category: Drinks
Cuisine: American