



BLOODY MARY

BACKGROUND

The Bloody Mary is a cocktail with a much disputed origin. One variation was that it was created some time in the 1920's in Harry's New York bar in Paris.

INGREDIENTS

2 Part	Absolut Vodka
¼ Part	Lemon Juice
3 Part	Tomato Juice
¼ Part	Worcestershire Sauce
2 Dash	Hot Sauce
1 tsp	Horseradish
1 Pinch	Salt
1 Pinch	Pepper

GLASS

Highball

GARNISH

Celery Stick & Lemon Wedge

METHOD

1. Measure the vodka, lemon juice, worcestershire sauce, tabasco, pepper, salt and spoon of horseradish into shaker.
2. Give a good stir with bar spoon.
3. Add tomato juice to mix.
4. Add a scoop of ice to other half of shaker and pour in tomato mix.
5. Place a strainer over shaker and "roll" or pour from height back into smaller half of shaker.
6. Add ice up to the rim of a highball glass and pour mixture in.
7. Garnish with a celery stick and lemon wedge.