

Best Ever Bloody Mary Mix

Ingredients:

- Lg Clamato Juice
- Beefamato Juice
- Lg V* Juice
- 8 oz vodka
- 1/2 C Worcestershire Sauce
- Tabasco Sauce to taste (7-8 shakes)
- 2 TBSP Celery Salt
- 1/2 tsp Horseradish
- Pepper to taste
- Coarse salt on a plate; or purchase tub of Marguerita salt.



Instructions:

1. Pour equal parts of each juice into a gallon jug. Add remainder of ingredients and then shake like crazy until you feel dizzy. (*Leave out the vodka if you want Virgin Marys available; then just add vodka to taste when pouring.*)
2. Unknown how long it keeps because it never lasts very long.
3. Use garnishes on a Bloody Mary Bar, such as: shrimp, celery, pickled almost anything, baby corn, olives, etc. Be creative. A celery stick is traditional. Also traditional: use a slice of lime to coat the rim of the glass, then dip rim in coarse salt or celery salt. Then squeeze in some lime juice, throw the lime wedge in and add everything else.
4. **Beefamato Juice is no longer available so make your own by mixing beef broth, tomato juice & salt or just delete.*