

Debbie's Favorite Bloody Mary



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Makes 1

1 1/2 oz vodka ~ I like
pepper vodka

Tabasco sauce, to taste

2 lemon wedges, for
garnish

1/2c spicy vegetable juice

1 bacon slice, cooked

flavored salt ~ such as
celery salt, citrus salt or
seasoned salt, to rim glass

2t fresh lemon juice

2 jumbo olives, for garnish

Worcestershire sauce, to
taste

2 cold boiled shrimp, for
garnish

Preheat oven to 400. Place bacon slice on baking sheet and bake until crispy but still slightly pliable. Pat dry with paper towel.

Place flavored salt on small plate. Run one of the garnish lemon wedges around the entire rim of your cocktail glass. Dip rim of glass into flavored salt, shake off excess and allow to sit for a couple of minutes.

Mix together vodka, vegetable juice, lemon juice, Worcestershire and Tabasco over ice. Shake well and strain into salt-rimmed glass filled with fresh ice cubes.

Garnish by skewering and weaving bacon slice in between remaining lemon wedge, olives and cold boiled shrimp.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com