

“Patti Cakes” Bakes

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Bloody Mary

adapted from *Dallas Dish*

1 (32-ounce) bottle Bloody Mary Mix
1 Tablespoon horseradish
1 Tablespoon Dijon Mustard
5 dashes of Tobasco sauce
8 dashes of Worcestershire sauce
5 pinches of celery salt
8 twists from black pepper mill
juice of 5 lemon wedges
6 lime wedges
celery salt
9 ounces vodka or gin
6 pickled okra

1. Combine the Bloody Mary mix, horseradish, Dijon mustard, Tobasco sauce, Worcestershire sauce, 5 pinches of celery salt, the black pepper and lemon juice in a large pitcher and mix well.
2. For each serving, moisten the rim of a glass with 1 lime wedge and dip the rim in celery salt. Fill the celery salt-rimmed glass with ice, $\frac{1}{6}$ of the Bloody Mary mixture and 1 $\frac{1}{2}$ ounces vodka and stir. Garnish with pickled okra. Serves 6.