

## BLOODY MARY



SERVES 6 TO 8

**N**othing says brunch like a perfectly spiked Bloody Mary. Bubby's Bloody Mary is famous for being a cure for hangovers. Mostly, it gives a spicy kick that will help you sweat it out. Using a sixteen-ounce glass leaves you plenty of room for the ice and garnish.

*For the Bloody Mary mix*

One 46-ounce can V8 vegetable juice  
1½ ounces (2 tablespoons plus 2 teaspoons) fresh lime juice  
1½ ounces (2 tablespoons plus 2 teaspoons) Worcestershire sauce  
¼ cup horseradish  
3 tablespoons celery salt

1 tablespoon Tabasco  
2 tablespoons plus 1 teaspoon Old Bay Seasoning

*For each serving*

1½ to 2 ounces good vodka for each  
10-ounce Bloody Mary  
Lime wedge and celery stalk

1. Make the Bloody Mary mix: Stir together the vegetable juice, lime juice, Worcestershire sauce, horseradish, celery salt, Tabasco, and Old Bay Seasoning in a large pitcher. Mix until well combined. Refrigerate until you're ready to pour.

2. For each serving, fill a chilled 16-ounce glass with ice. Pour 1 shot of vodka (1½ ounces) over the ice. Fill the glass to the top with Bloody Mary mix. Garnish the glass with a wedge of lime and a celery stalk.

**CLAMARY VARIATION:** Steam 1 dozen littleneck clams in a covered pan with ¼ cup water. As soon as the clams open, remove them from the heat. Remove the clams from their shells. Strain the cooking liquid through a fine sieve. Add 1 cup clam juice to 4 cups Bloody Mary mix. Fill six chilled 16-ounce glasses with ice. Pour 1 shot of vodka (1½ ounces) into each glass. Fill to the top with the Bloody Mary-clam juice mixture. Garnish each Clamary with 2 clams and 2 green olives on toothpicks, as well as a celery stalk. Serves 6.