

Bill's Bloody Mary Recipe of Choice

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Category: Cocktails

Servings: 1

Preparation Time: 10 min

Cooking Time:

A note before we start:

My husband Bill takes his Bloody Marys very seriously! He makes his own jalapeno green hot sauce but if you're short on time, you can purchase a bottle at most supermarkets.

 If you're up for a challenge, I highly recommend his version as well! In fact, why not host a Bloody Mary Challenge??

Ingredients:

Spicy Green Pepper Sauce

- 2 medium jalapenos
- 2 cloves of garlic
- 1/2 vidalia onion diced (about 1/3 cup)
- 1/4 cup apple cider vinegar

Remaining Ingredients

- 2 cups of Vodka
- 5 cups of tomato juice (Bill uses low sodium V8 juice)
- 2 TBSP of prepared horseradish
- 2 TBSP Worcestershire Sauce
- 1-2 TBSP of spicy green pepper sauce (start with 1 TBSP; if you like it spicy you can always add more).
- 1 & 1/2 tsp of black pepper

Garnish

- Pimento stuffed green olives
- Cheddar cheese
- Italian style uncured dry sausage
- Shishito Peppers
- Bamboo skewers

Spicy Green Pepper Sauce:

Step 1: Cut the following into small pieces: jalapenos, onion, & garlic and place all in a mini-choper and pulse until finely minced.

Step 2: Place the pepper mixture in a small sauce pan and add the vinegar. Bring to a boil, and then simmer for 10 minutes.

Step 3: Put the mixture back into the mini chopper and puree. Set aside until needed.

Garnish

Step 1: Preheat the oven to 400 degrees. Put the shishito peppers on a small tray and cook until blistered (about 15 minutes). Remove and let cool.

Step 2: Cut slices of the sausage and the cheese (large enough to fit on a skewer)

Step 3; Assemble all the garnish items on a skewer and refigate until ready to serve.

Bloody Mary Mix:

Step 1: In a 64 oz container or pitcher add all the ingredients and mix together. Refrigerate for at least an hour.

Cheers!



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