

Bloody Hell Bloody Mary

There are multiple stories around about who created the original Bloody Mary. The battles about who was first or what drink is best have been contentious and slightly sordid. IT is so flavorful, you theoretically don't even need to add the booze—but in all honesty, the booze-less variety has yet to be tested.

Ingredients

Makes about 3 cups

2 tablespoons Worcestershire sauce

2 tablespoons freshly squeezed lemon juice

1 teaspoon prepared horseradish

1/2 teaspoon hot sauce, such as Tabasco brand

1/4 teaspoon celery seed

1/4 teaspoon ground coriander

1/4 teaspoon freshly ground black pepper

1/4 teaspoon salt

2 cups (16 ounces) tomato juice

1/2-3/4 cup (4-6 ounces) vodka

Lime wedges

Step 1

In a large measuring cup or pitcher, combine the Worcestershire sauce, lemon juice, horseradish, hot sauce, celery seed, coriander, pepper, and salt. Add the tomato juice and vodka and stir well.

Refrigerate until ready to serve.

Step 2

Prepare 4 (8 ounce) drink glasses by rubbing the rim with a lime wedge and dipping in salt. Fill each glass with plenty of ice and divide the Bloody Mary mixture evenly among the glasses. Garnish each glass with a lime wedge and serve immediately.