



BLOODY MARY

The brunch favorite.

Makes one big one . . .

1 16 oz Glass

Rim the glass with Till's Rub. For detail on how to do that go to:
<http://www.tills-tastes.com/tips.html>

Ice Cubes

Fill the glass.

Shaker or Measuring Cup

2 oz Vodka

Pick your favorite and add it to the shaker.

8 oz Tomato Juice

Add to the shaker.

½ oz Lemon Juice, freshly squeezed

Add to the shaker.

1 tsp Horseradish

Add to the shaker.

2 dash Worcestershire Sauce

Add to the shaker.

1 dash Soy Sauce

Add to the shaker.

1 tsp Till's Rub

Add to the shaker. We recommend using "Fierce"...

Add a few ice cubes to the shaker and shake the hell out of it to combine all the ingredients.

Strain into the glass.

If you are using the measuring cup method, stir or whisk everything until very well combined and pour into the glass. No need to use extra ice cubes here...

Garnish with a celery stalk and lemon slice. For extra luxury add a poached shrimp and a cherry tomato to the garnish.

