

## Bloody Mary Mix Batching Instructions from Libation Lab

Pour out one cup from a 64-ounce bottle of V8 and make yourself a drink or 2 using the recipe in the left column of the table below and 2 ounces of vodka per drink.

Add the ingredients in the right column to the bottle and shake vigorously. Let sit overnight if possible and keep refrigerated until service. Roll 4 ounces of the mix with 2 ounces of vodka and ice and serve with all the usual (or unusual) accoutrements in a highball or pint glass.

| 4 ounces     | V8                | 56 ounces     |
|--------------|-------------------|---------------|
| 1/2 teaspoon | HORSERADISH       | 3 tablespoons |
| 1 dash       | SRIRACHA          | 2 teaspoons   |
| 2 teaspoons  | LEMON JUICE       | 3/4 cup       |
| 1 teaspoon   | LIME JUICE        | 1/4 cup       |
| 1/4 teaspoon | CAPERS (W/ BRINE) | 4 teaspoons   |
| pinch        | CELERY SALT       | 2 teaspoons   |
| pinch        | LEMON PEPPER      | 2 teaspoons   |

### Garnish Options:

- Celery Stalks
- Carrot Sticks
- Lemon Wedges
- Lime Wedges
- Skewered Olives
- Pearl Onions
- Cherry Tomatoes
- Scallions
- Cucumber Spears
- Pickled Garlic
- Pickles Or Cornichons
- Pickled Beans
- Pickled Asparagus
- Pepperoncini peppers
- Crispy Bacon
- Cocktail Shrimp
- Prosciutto Wrapped Melon
- Cheddar Cubes
- Beef Bullion Cubes
- Old Bay Seasoning

Note: I intentionally omit Worcestershire Sauce from the mix to appease vegetarians but provide it with the garnishes.

### Alternatives to Vodka:

- Beer - Michelada Clementina
- Tequila - Bloody Maria
- Irish Whiskey - Bloody Molly
- Gin - Red Snapper
- Dark Rum - Bloody Pirate
- Scotch - Bloody Scotsman
- Bourbon - Bloody Snowball
- Sake - Bloody Geisha
- No Alcohol - Virgin Mary