

“Sweet Heat” Spicy Bloody Mary



The Bloody Mary is a brunch favorite. It is a great way to start a Sunday Funday... or any day, really. With the “Sweet Heat” Bloody Mary, we use ingredients that are most likely already hanging out in your pantry or refrigerator. Make a few of these and bring them to your next patio party, boat day, or lake house BBQ. Spice things up a little! Watch the [Video Here!](#)

Yield - 1 16 oz Bloody Mary

Ingredients:

Ice

1 Lime Wedge

1 Celery Stalk

½ TB Spice/Seasoning (Old Bay, Montreal Steak, or whatever you enjoy)

6-8 oz V8 Vegetable Juice or Tomato Juice

1 tsp [“Sweet Heat” Hot Sauce](#)

2 tsp Dill Pickle Juice

1.5 oz (a shot) Vodka

Optional accoutrements such as pickles, olives, cheeses, sausage sticks, etc.

Equipment:

Knife

Cutting Board

Pint Glass

Skewer or Toothpick

Process:

1. **CUT THE LIME:** Using a knife, cut your lime in half and then cut a wedge from one of your halves. Using your knife, make a small slit in your lime wedge.
2. **RIM THE GLASS:** Take your lime wedge and, using the slit as a guide, run your lime around the lip of your pint glass about two times. Using a Seasoning/Spice Blend such as Old Bay, Montreal Steak, or whatever you may enjoy, coat your lime-coated rim by dragging your glass through the spice.
3. **ADD THE ICE:** Fill your pint glass halfway with ice cubes.
4. **ADD THE CELERY STALK:** Add your celery stalk to your pint glass so you can use it as a natural, delicious stirrer.
5. **ADD THE SEASONING/SPICE BLEND:** Add the remainder of your seasoning/spice blend to the glass.
6. **FRESHEN WITH LIME:** Squeeze your lime wedge into your glass to give it a nice bright, citrus note.
7. **ADD THE VODKA & PICKLE JUICE:** Add your shot of vodka and pickle juice to the pint glass.
8. **ADD THE SWEET HEAT HOT SAUCE:** Add to your pint glass, approximately 1 tsp (4-5 drops) of "[Sweet Heat](#)" Hot Sauce
9. **ADD THE V8/TOMATO JUICE:** Add about 6-8 ounces of well-shaken V8 or tomato juice.
10. **STIR IT UP:** Using your celery stalk stirrer, give your Bloody Mary a good stir, encouraging all the spices, vodka, hot sauce and juice to equally distribute.
11. **ADD ACCOUTREMENTS/GARNISHES:** Place your skewered pickles, olives, cheeses, etc. into or on top of your pint glass.
12. **ENJOY:** Time to drink. Repeat this process many times.