

The Flay-Adams

Classic Bloody Mary

6-8 servings

Ingredients

1 can (46oz.) Tomato Juice
½ cup freshly squeezed Lemon Juice
¼ cup Worcestershire sauce
1 teaspoon Salt
2 teaspoons of Ground Black Pepper
¼ cup Horseradish
1 tablespoon Dijon Mustard
1 tablespoon White Wine Vinegar
10 dashes Tabasco

Directions

1. Using a blender, blend all the ingredients together and double strain.
2. Pour 2oz of vodka into a 12oz. Collins glass, and top with the Bloody Mary mix.
3. Garnish with your choice of preferred trimmings - celery, olives, lime, bacon.

Any leftovers can be covered and stored in the fridge for up to 3 days.

You may substitute vodka for gin or tequila if you prefer, or serve without liquor for a delicious Virgin Bloody Mary.