



Classic Bloody Mary

Servings: **1 servings**

While the origin of this popular brunch cocktail is debatable, the Bloody Mary's staying power leaves no question. The Bloody Mary is a vodka-soaked nutritional breakfast and hangover cure all in one. What else can you want?

Ingredients

Celery salt
1 lemon wedge
1 lime wedge
2 ounces Grey Goose Vodka
4 ounces tomato juice
2 dashes Tabasco sauce
2 teaspoons prepared horseradish
2 dashes Worcestershire sauce
1 pinch celery salt
1 pinch ground black pepper
1 pinch smoked paprika

Directions

Pour some celery salt onto a small plate. Rub the juicy side of the lemon or lime wedge along the lip of a pint glass. Roll the outer edge of the glass in celery salt until fully coated. Fill with ice and set aside.

Squeeze the lemon and lime wedges into a shaker and drop them in. Add the remaining ingredients and fill with ice. Shake gently and strain into the prepared glass. Garnish with a celery stalk and a lime wedge.

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