

Bloody Mary

Portions 4 to 6 drinks

Bloody Mary Mix

◆ 1-quart tomato juice ◆ 2 teaspoons grated fresh horseradish ◆ 1 teaspoon Calabrese peperoncini paste ◆ 2 teaspoon Worcestershire sauce ◆ Juice of 1/2 lemon ◆ Juice of 1/2 lime ◆ Pinch kosher salt ◆ Pinch freshly ground black pepper ◆ Pinch ground celery seed

For 1 drink

◆ 6 to 8 ounces Bloody Mary mix ◆ 1½ to 2 ounces vodka

Optional garnishes

◆ Celery sticks ◆ Cucumber spears ◆ Fresh thyme or basil sprigs

Method

1. For the Bloody Mary mix, combine all of the mix ingredients in a lidded glass container and mix well.
2. Adjust the seasoning with salt, pepper and ground celery seed, if needed.
3. Refrigerate until the flavours are blended and the mixture is well chilled, at least several hours or up to overnight.
4. Serve straight or over some ice cubes.
5. To make one drink, combine 6 to 8 ounces of the mix with 1 1/2 to 2 ounces of vodka and stir well. Add ice and the optional garnishes of your choice

Source: "Il viaggio di Lidia Bastianich in Calabria"

Food and wine itinerary