

BLOODY MARY

INGREDIENTS

50ml Stolichnaya Vodka

25ml lemon juice

5/10/15ml Marymix to taste

100ml tomato Juice

1 Bacon rasher

Olives and condiments

METHOD

Combine all ingredients into a tin filled with ice. Throw until chilled and diluted. Pour into a chilled collins glass. Garnish rim with lemon juice, coarse salt and black pepper. Float bacon and place celery stick and olives on top

FACT: The Bloody Mary was invented at the Waldorf- Astoria in New York by Bernard Petiot, the head bartender at the time. One morning, the banqueting manager was overseeing an early morning breakfast service and Bernard noticed he was dreadfully hungover. As the manager could not leave his post nor be seen eating or drinking anything on duty, he wasn't having the best day. Petiot, noticing that he was struggling offered to assist him with what was at hand at the breakfast buffet: Tomato juice, an array of condiments such as Tobasco and Worchester Sauce, mustard, celery salt etc. with the secretly odorless vodka serving as the 'hair of the dog'. This banqueting manager then asked Petiot to make this drink for any other VIP guest struggling from a similar affliction.

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