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SPICY BLOODY MARY

TOOLS		INGREDIENTS	
<p>TALL GLASS</p> <p>SHAKER</p> <p>STRAINER</p> <p>COCKTAIL PICKS</p>	<p>2 OZ VODKA</p> <p>8 OZ COLLINS SPICY BLOODY MARY MIX</p> <p>2 DASHES OF HOT SAUCE (OPTIONAL FOR EXTRA SPICE).</p>		
DIRECTIONS	<p>ADD VODKA, COLLINS SPICY BLOODY MARY MIX, HOT SAUCE OF CHOICE (OPTIONAL) AND ICE INTO A SHAKER TIN. SHAKE VIGOROUSLY FOR 10 SECONDS. USE A LIME TO WET THE RIM OF A PINT GLASS, DIP THE PINT GLASS INTO COLLIN'S CELERY SALT. CAREFULLY POUR SHAKER TIN INTO PINT GLASS AND GARNISH WITH CELERY STICK, FRESH JALAPEÑO, COLLINS COCKTAIL OLIVES, AND FRESH LEMON WEDGE.</p>		
		<h2 style="margin: 0;">HISTORY</h2> <p style="margin: 0;">* IN THE *</p> <h2 style="margin: 0;">MIXING</h2>	
 <p style="font-size: 8px; margin: 0;">BOTTLED FOR TRUE BRANDS CHICAGO, IL - 55555 USA</p>		 <p style="font-size: 8px; margin: 0;">*1934*</p>	
<p>JUST ADD VODKA</p>			
