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# SPICY BLOODY MARY

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TOOLS	INGREDIENTS
<p>PINT GLASS SHAKER STRAINER COCKTAIL PICKS</p>	<p>#6001 8 OZ SPICY BLOODY MARY MIX 2 OZ VODKA #O270 BLUE CHEESE OLIVES #O28 SPANISH QUEEN MARTINI OLIVES #O290 PICKLED GREEN BEANS #O280 PICKLED ASPARAGUS #8868 CORNICHON #M17 CELERY SALT</p>
	<h3 data-bbox="669 1192 1255 1249">DIRECTIONS</h3> <ol data-bbox="669 1249 1255 1648" style="list-style-type: none"><li>1. ADD VODKA, SPICY BLOODY MARY MIX, HOT SAUCE OF CHOICE (OPTIONAL) AND ICE INTO A SHAKER.</li><li>2. SHAKE VIGOROUSLY FOR 10 SECONDS. USE A LIME TO WET THE RIM OF A PINT GLASS, DIP THE PINT GLASS INTO CELERY SALT.</li><li>3. CAREFULLY POUR SHAKER INTO PINT GLASS AND GARNISH WITH YOUR CHOICE OF PICKLED VEGETABLES, FRESH JALAPEÑOS, COCKTAIL OLIVES OR LEMON WEDGE.</li></ol>

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