



## *Bloody Mary with Bacon Salt*

This is a tasty Bloody Mary mix to which you can add whatever additional flavourings you prefer. Spice it up with more chilli and garnish the rim with bacon salt. Freeze some of the base mix (without vodka) to make Bloody Mary ice cubes, and garnish the drinks with fresh celery stalks, crispy bacon strips or sautéed prawns. Bloody Mary's are delicious with or without vodka and are wonderful served at brunch.

### ***Recipe – Bloody Mary mix – makes 1 liter***

1 liter tomato juice  
3t freshly squeezed lemon juice  
1t ground black pepper  
2t celery salt  
1t cayenne pepper  
1t pickling brine from pickled jalapeno peppers / or white wine vinegar  
20 drops green or red tabasco (optional as hot as you prefer)  
1t Worcestershire sauce  
Vodka – as much as is desired  
Optional Garnish's: bacon strips, sautéed prawns, Celery stalks, olives, jalapeno peppers



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### **Recipe – Bloody Mary mix – makes 1 liter**

125gm smoked streaky bacon

1/2 cup sea salt flakes

1/4 t ground black pepper

1. Juice whole ripe tomatoes in the Breville Juice & Blend to yield a liter of juice.
2. Add all the other ingredients – except the vodka, and adjust the seasoning to taste. Decant some of this juice into an ice tray and freeze the cubes (make in advance). Chill the Bloody Mary Mix until ready to serve.
3. To make the bacon salt preheat the oven to 150C. Lay the strips of bacon on a cooling rack placed over a baking sheet (you could line this with foil to make it easier to clean), and roast in the oven for 30 minutes.
4. Remove and dab with kitchen paper towel during this roasting phase. Turn the oven off, open it so it is very slightly ajar and let the bacon cool and further dry out in the oven. Once again dabbing with paper towel. You can use a few of these strips as your cocktail garnish.





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5. Once cool and dry, process the bacon with the salt and pepper using the Breville Control Grip with chopper attachment. Store in a sealed container until ready to use.

6. To assemble the drinks, dip the glass rim in water of lightly beaten egg white and then dip it into a saucer of bacon salt to coat. Fill the glasses with tomato ice cubes, Bloody Mary mix and a shot of vodka. Garnish the drinks with the garnish of your choice.

