

BOURBON BACON BLOODY MARY

INGREDIENTS:

CANDIED BBQ BACON

2 Slices Bacon

1 tsp **Sweet Applewood Barbecue Rub & Seasoning**

BLOODY MARY

2 oz Bourbon

8 oz Tomato Juice

1 oz Bourbon Barrel Aged Balsamic Vinegar

1 oz Lemon Juice

2 tsp Horseradish

¼ tsp **Smokey Bacon Sea Salt**

¼ tsp Black Pepper

Ice

GARNISH

½ tsp **Bourbon Barrel Aged Balsamic Vinegar**

1 tsp **Smokey Bacon Sea Salt**

Candied BBQ Bacon

Olives, Pickled Asparagus, Pickle Spears

INSTRUCTIONS:

1. Preheat the oven to 400F and line a baking sheet with foil.
2. Season each bacon slice with ½ tsp of rub. Cook for 15 minutes, flip bacon, then cook another 10-15 minutes or until bacon is crispy. Let drain on a paper towel and set aside.
3. In a mixing glass, combine bourbon, tomato juice, bourbon balsamic, lemon juice, horseradish, sea salt, and pepper.
4. Prepare garnish using two wide bowls. Add ½ tsp balsamic to one and 1 tsp bacon salt to the other. Dip the rim of the serving glass in balsamic and then salt.
5. Carefully fill the glass with ice and add the Bloody Mary mix.
6. Garnish with candied bacon, olives, pickled asparagus, and pickle spears.

All bold items artfully crafted by Olivelle

YIELD:

1

PREP TIME:

10 MINUTES

COOK TIME:

25 MINUTES



BOURBON BARREL AGED BALSAMIC

Revel in the oaky and rich flavor of bourbon paired with sweet balsamic vinegar! This boozy balsamic is unlike any other you've tried.

DELICIOUS FOR:

- Marinating or glazing chicken, beef, and pork.
- Splashing into pan sauces or cocktails.
- Finishing ice cream, grilled fruits, and desserts.

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