

MORTON & BASSETT SPICES®

Smokey Bloody Mary



- 16 oz tomato juice
- 2 shots of vodka
- 1 lemon
- 2 dashes Worcestershire sauce
- 2 teaspoons horseradish
- 1 tablespoon Morton & Bassett Chipotle Chili Powder
- 1 tablespoon Morton & Bassett Lemon Pepper Blend
- 1 tablespoon Morton & Bassett Smoked Paprika

GARNISH

Celery stalks, pickled veggies, Pepperoncini

Combine the chipotle chili powder, smoked paprika, and lemon pepper blend together. Pour half the spice mixture onto a small plate. Rub the juicy side of a lemon wedge along the lip of a tall glass. Roll the outer edge of the glass in spice mixture until fully coated, then fill the glass with ice. In a shaker, squeeze the lemon, add the vodka, tomato juice, horseradish, Worcestershire, and remaining spice mixture. Shake gently with ice. Strain into the glass and top with garnishes.



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