

BUSH TOMATO & PEPPERBERRY BLOODY MARY WITH SALTBUSH CITRUS RIM



Time: 10 minutes Serves: 2

Aussie Bush Bloody Mary with a Saltbush Zing

Ingredients:

For the Native Bloody Mary:

- 1/2 lemon
- 1/2 lime
- 60 ml Vodka
- 450 ml Tomato juice
- 1/4 tsp Tabasco sauce
- 1 tsp Ground [Bush Tomato](#)
- 1 tsp [Mountain Pepperberry](#)
- 1 tsp Prepared horseradish
- 1 tsp Worcestershire sauce
- Pinch of sea salt (or two)
- Pinch of smoked paprika
- 1 cup ice cubes

For the Saltbush Citrus Rim:

- 1/4 tsp [Saltbush](#)
- 1/4 tsp Ground [Bush Tomato](#)
- 1/4 tsp Coarse sea salt
- Finely grated rind of 1 lime
- 1 lime wedge

Ahoy, mates! Ready to kick your taste buds into gear with an Aussie twist on the classic Bloody Mary? Grab your bush ingredients and let's whip up a Native Bloody Mary that'll have your taste buds doing a kangaroo dance!

Method:

1. Get the party started by prepping your glass rims. Mix Old Man Saltbush, Bush Tomato, sea salt, and lime rind on a small plate. Rub a juicy lime wedge around the rim, then roll it in the Saltbush Citrus mix until it's coated like a roo in red dust.
2. Squeeze the life out of your lemon and lime halves into a shaker or jug, then toss them into the mix for good measure.
3. Now, toss in the rest of the Native Bloody Mary ingredients, including a cool cup of ice. Shake it up or give it a good whisk – whichever tickles your fancy.
4. Time to serve the magic! Fill those glasses with ice cubes and strain the Bloody Mary mixture in. Garnish like an Aussie pro with speared green olives, gherkins, bacon, lime wedges, celery stalks, and parsley sprigs.

Tips:

- Want to keep things booze-free? Swap out 60 ml of vodka for an extra splash of freshly squeezed lemon and lime juice. It's like a bushy sunrise in a glass!

Get sipping and savour the Aussie flavours in every bloody good sip.

Cheers, legends! AU 🍷

Of course, this recipe wouldn't be possible if not for the courtesy and genius of Jules Mckie and generosity from The Australian Superfood Co. photography @jules_mckie