

Bloody Mary with Ciao Tomatoes and Mike's Hot Honey

By Mike's Hot Honey

Infused with a fiery kick, this Bloody Mary recipe features a spicy punch of Mike's Hot Honey that harmonizes perfectly with Ciao tomatoes.

Yield: 1 serving

Prep Time: 10 minutes

Cook Time: N/A

Ingredients:

- 4oz Ciao Authentica Crushed Tomatoes
- 1oz Mike's Hot Honey Syrup (1:1 Mike's Hot Honey and water)
- 2oz vodka
- 2 dashes Worcestershire sauce
- 1 teaspoon horseradish
- 2-4 dashes hot sauce (to taste)
- Salt and pepper (to taste)
- 1 tablespoon lemon juice

Garnish

- 1 tablespoon Tajin
- 2 golden pepperoncini
- 1 celery rib
- 2 Spanish olives
- Lime and lemon wedge



Instructions:

1. Rim a highball glass with Mike's Hot Honey and run it through a plate of Tajin, then fill with ice.
2. Take your Ciao Authentica Crushed Tomatoes and blend them until they have a smooth texture.
3. Shake all ingredients over ice in an ice shaker, then strain them into your prepared highball glass.
4. Using a garnishing toothpick, add your Spanish olives and golden pepperoncini and place on top of the glass.
5. Add your celery stick in the glass and place a lemon and lime wedge on the rim.