

THE BIG SUMMER SALAD



TIME TO PREPARE

10 Minutes



BAKING TIME

N/A



SERVES

1 COCKTAIL



Ingredients

- [Phlippen Rimmer](#)
- 2 - 3 lemon wedges
- 2 oz vodka
- 2 oz [Tillen Farms Dilly Pickle juice](#)
- 6 oz Clamato juice
- 2-3 dashes Worcestershire Sauce or more to taste
- 2 - 3 dashes Tabasco
- 1/4 tsp [Phlippens Rimmer](#) for topping
- Garnishes: Cooked bacon, cooked shrimp, [Tillen Farms Jalapeno Onions](#), [Pickled Classic Asparagus](#) and or [Pickled Dilly Beans](#)

Steps to Make

1. Take the lemon wedge and run it around the outside edge of the serving glass, then dunk the rim in the [Phlippen Rimmer](#). Fill the glass with ice.
2. Add the vodka and pickle juice, then squeeze in some lemon juice (we like at least 2 wedges, but sometimes a bit more is even good). Top up the glass with clamato juice.
3. Add the Worcestershire and Tabasco and sprinkle some Phlippen Rimmer on top. Give it a good stir.
4. Garnish with your favourite garnishes such as [Tillen Farms Jalapeno Onions](#), [Dilly Beans](#), [Pickled Asparagus](#), cooked bacon or cooked shrimp.
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