

Recipes from FormerChef.com

Homemade Bloody Mary Mix

3 Tbsp dijon mustard
3 Tbsp worchestershire sauce
2 Tbsp prepared horseradish
2 Tbsp hot sauce (like Tabasco)
2.5 oz lemon juice (about 2 lemons)
1.5 oz lime juice (about 2 limes)
2 Tbsp olive brine
1 tsp celery seed
2 tsp fresh ground black pepper
2 tsp kosher or sea salt

64 oz tomato vegetable juice

Mix all of the ingredients together except the tomato juice. It should yield about 1.25 cups of mix. Add as much or as little to the tomato juice as you prefer. I usually start with about 1/2 cup of mix for every quart of juice. Add your preferred alcohol, or drink it as a *Virgin Mary*.

Notes about ingredients;

Tomato Vegetable Juice; most Bloody Mary mixes use canned tomato juice, and that's fine, but I prefer a tomato vegetable juice like V-8 or the one from Trader Joe's which is what I usually use now. It has more flavor. If I had canned some of my fresh tomato juice this summer, I would certainly consider using that instead.

Horseradish: The recipe calls for prepared horseradish (yes, the stuff in the jar), but if you can find fresh horseradish root, you could use that, just make sure it's grated very fine, and adjust the amount to your personal taste.

Olive brine; this is the stuff out of a jar of good green olives. I have a bottle of "dirty martini" olive brine so I used that rather than leave my olives dry in the jar.