

Bloody Mary Mocktail Mix



Plan Z Phase: This is a Z3 (ZReboot) recipe. I adapted this recipe from Food.com's Best Ever Bloody Mary recipe. It's so good you won't even miss the alcohol. For all you Bloody Mary drinkers out there, the ingredient list will not surprise you. If you do not drink Bloody Marys often, you may need to purchase a few things to make this at home (like prepared horseradish). You can find this in the refrigerated section of your grocery store.

Servings: Makes 4 drinks

Ingredients:

- 2 cups of tomato juice
- 2 Tbl lemon juice (fresh is best)
- 2 Tbl lime juice
- 2 tsp Worcestershire sauce
- 2 tsp prepared horseradish
- 1/2 teaspoon Tabasco sauce
- 1/8 tsp garlic powder
- 2 tsp olive brine (or pickle juice)
- 1/2 teaspoon celery salt (you can use 1/4 tsp of celery salt and 1/4 tsp of celery seed if you want less salt)

- 1/8 teaspoon black pepper
- a drop of liquid smoke (optional)

You'll also need:

- Ice
- For the rim: Old Bay seasoning and kosher salt
- Optional garnishes: celery, lemon wedges, olives, cocktail onions, your favorite pickled vegetables, sun-dried tomatoes – or...bacon. YUM.

Instructions:

Put your tomato juice in a blender with the lemon juice, lime juice, Worcestershire sauce, horseradish, Tobasco sauce, garlic powder, and olive brine. Blend until smooth. Transfer to a glass pitcher and add celery salt and black pepper to taste. If you want, add a DROP of liquid smoke – this stuff is really strong so *less is more*. Refrigerate for at least 2 hours so it gets nice and cold.

If you are getting fancy, wet the rims of your glasses and then press them into a small container with Old Bay seasoning and Kosher salt, so the seasonings stick to the outside of the glass. Add a few ice cubes to each glass. If you are making these with alcohol, now is the time to add 1 oz of vodka to each glass. Then add the Bloody Mary mix and stir well. Garnish each glass with your favorite Bloody Mary garnish.

Enjoy!

Cheers,