Bloody Mary Bar

Servings: 8

Up your brunch game with this impressive spread.

BLOODY MARY MIX

32 fluid ounces Clamato juice

8 fluid ounces vodka

4 teaspoons horseradish

1 teaspoon Worcestershire sauce

1 teaspoon Tabasco sauce

1 teaspoon Gravy Master (see NOTES)

salt and pepper, to taste

GARNISH (see TIPS)

8 ribs celery

8 each stuffed olives

8 each pearl onions, marinated

4 ounces Monterey jack cheese, cubed

2 each lemons, quartered

8 each shrimp, jumbo, cooked, frozen (thaw out shrimp)

8 each pickled carrots

8 strips bacon, cooked and cooled

Combine the Clamato juice, vodka, horseradish, worcestershire sauce, Tabasco and Gravy Master in a large glass pitcher.

Add salt and pepper to taste.

Stir vigorously.

Arrange the garnish glass toppings (celery ribs, lemons, pickled carrots) on a serving plate and old fashioned glasses, with smaller items (such as pearl onions, diced cheese, shrimp, olives, bacon) pre-skewered (pre-skewering is optional).

Serve in tall highball glasses filled with ice.

Squeeze a lemon quarter over each drink and drop into the glass before adding the desired garnishes.

This spread makes a spectacular presentation that will keep your guests talking about your breakfast or brunch. The bloody mary mix is simple yet provides a solid base that most "Bloody Connoisseurs" will appreciate. Everyone will have a great time trying to outdo each other creating cocktail masterpieces.

NOTE: GRAVY MASTER: Since 1935, this product can be found in most grocery stores and should be a staple in everyone's kitchen. It is a flavor enhancer that provides a convenient, quick, and reliable way to add color and flavor to gravies and marinades and BLOODY MARY'S. It is also perfect for soups and glazes for meats and vegetables.

TIP: The garnishes listed will impress. However, use your imagination to add your own garnishes.

TIP: The quantity of garnishes is a minimum amount. Keep in separte containers to make the biggest impact and fill those containers with each garnish so that they look substantial.

Per Serving (excluding unknown items): 370 Calories; 16g Fat (48.0% calories from fat); 26g Protein; 14g Carbohydrate; 2g Dietary Fiber; 168mg Cholesterol; 1899mg Sodium; 8g Total Sugars; trace Vitamin D; 228mg Calcium; 1mg Iron; 588mg Potassium; 321mg Phosphorus. Exchanges: .

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