



CHICAGO BOTANIC GARDEN

Danielle Rollins's Classic Bloody Mary

Ingredients

Celery salt
1 lemon
1 lime
2 ounces vodka (freeze vodka overnight)
6 ounces premade Bloody Mary mix (Freshies is my favorite)
2 teaspoons prepared horseradish
2 dashes Worcestershire sauce
1 pinch celery salt or Old Bay seasoning
1 pinch freshly ground black pepper
1 dash Tabasco sauce (optional)



Directions

Pour some celery salt or Old Bay seasoning in a small plate.

Squeeze lemon or lime juice into a small bowl, and dip the glass rim into the juice. (For extra zing, use Tabasco sauce instead of the lemon or lime juice.) Roll the outer edge of the glass in the salt or seasoning until fully coated. Add the remaining ingredients into a shaker and fill with ice. Shake gently and strain into the prepared glass.

Garnish with celery stalk (with the leaves on) and a strip of candied bacon (see recipe below), or a bamboo skewer of olives, tiny grape tomatoes, and a lime wedge.

Candied Bacon

Ingredients

½ cup packed light brown sugar
1½ teaspoons chili powder
20 slices of thick-cut bacon

Preheat the oven to 400 degrees Fahrenheit. Line two rimmed baking sheets with foil. In a small bowl, whisk the brown sugar with the chili powder. Arrange the bacon strips on the foil, and coat the tops with the chili sugar. Bake for 20 to 25 minutes, until caramelized and almost crisp. Transfer the bacon to a rack set over a sheet of foil to cool completely.