

# ALL SHAKSHOUKA'D UP!



## TWO JEWS MAKING FOOD EPISODE 26

### THE BEST BLOODY MARY

#### *One Serving*

#### **Ingredients**

1.5 oz. vodka  
3-4 oz. tomato juice or V8  
½ tsp. to 1 tsp. horseradish, to taste  
¼ tsp. Worcestershire sauce  
0.5 oz. lemon juice  
1-10 dashes of Sriracha  
2 pinches black pepper  
1 pinch salt  
1 pinch celery salt

#### **Directions**

- Assemble the cocktail with ice in the glass you'll drink it in, and then roll it back and forth between that and another glass, mixing the ingredients without breathing too much air into the tomato juice.
- Do that five or six times and then garnish with a celery stalk, olives on a skewer, and a lemon wedge, or go crazy with some non-kosher items like poached shrimp, bacon, a cheeseburger – whatever!

**Note:** This can also be made as multiple servings in a pitcher – just adjust the quantities as needed, but make sure it's thoroughly mixed. Serve over ice and garnish.