

Rutland, Steady, Cook!

French 75's Bloody Mary

Ingredients

2oz (60ml) Vodka (such as Two Birds English Vodka)
6oz (180ml) Tomato Juice
A generous squeeze of Lemon Juice
2 dashes Worcestershire Sauce
1 dash Tabasco Sauce
Celery Salt
Black Pepper
Stick of Celery

Method

1. In a highball glass with ice, stir the vodka, tomato juice, lemon juice and sauces.
2. Sprinkle celery salt and black pepper on top (to your preferred taste) and garnish with the celery stick.

Don't forget to share your own
French 75's Bloody Mary
image on Facebook using
#RutlandSteadyCocktails

Thanks to:
French75.co.uk

