

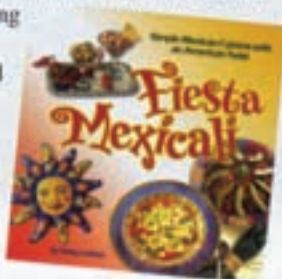


The Best Ever Bloody Mary Bar

By Kelley Cleary Coffeen

Anyone can fix a Bloody Mary, but creating a Bloody Mary Bar gives your guests something to remember. This brunch-pleaser offers something for everyone: tasty, refreshing cocktails served up with new and interesting flavors, and creating a "self-serve" bar frees up the host to truly enjoy the occasion. I like to start with a simple Bloody Mary mix, made with a favorite salsa and then choose 4 to 6 garnishes and let my guests customize their own cocktails. Get creative and have fun with your own Bloody Mary Bar!

Kelley Cleary Coffeen is the author of several cookbooks, including *Fiesta Mexicali*, which can be found on amazon.com and at Barnes & Noble Booksellers.



Bloody Mary Bar

(Makes 10 servings)

- 2 cups of your favorite picante-style salsa
- 1 can (1.36 Liters) good quality tomato juice
- 10 ounces vodka
- 2 tablespoons Worcestershire sauce
- 1 tablespoon prepared Horseradish
- Cracked ice

Puree the salsa in a blender until smooth. Combine the salsa puree and the tomato juice in a pitcher and chill. Pour 1 ounce of the vodka in a Collins glass, half filled with cracked ice. Top with the tomato mixture. Add $\frac{1}{2}$ teaspoon of the Worcestershire sauce and $\frac{1}{4}$ teaspoon of the horseradish in each Bloody Mary. Set out small bowls of any the following for garnishes:

- Whole Pickled Garlic Cloves
- Chunks of Cucumbers
- Crushed Red Pepper Flakes
- Fresh Green Onions
- Cracked Black Pepper
- Greek Olives
- Kosher Salt
- Pickled Okra
- Ground Cumin
- Minced Cilantro
- Fresh Celery Stalks
- Fresh Pico de Gallo
- Baby Dill Pickles
- Fresh Green Apple Slices
- Fresh Yellow Chiles
- Fresh Jalapeños
- Fresh Snow Peas
- Roasted and Chopped Green Chile

