# Basic Bloody Mary Mix

## Description

This Bloody Mary mix sticks to the basics: tomato juice, horseradish, hot sauce, celery salt, and Worcestershire sauce. It makes a balanced drink with citrusy brightness and a little heat. If you're the type who treats your Mary as a pre-brunch snack, load up on garnishes like olives, pickles, celery, or pickled prawns. It's best to make the mix the night before you want to serve it so the flavors can meld, then just mix with vodka and serve.

## Summary

**Yield:** 8
**Prep Time:** 2 hours
**Category:** Drinks
**Cuisine:** American

## Ingredients

- 3 cup tomato juice
- 1 1/2 oz fresh lemon juice, about 1 medium lemon
- 1 1/2 oz fresh lime juice, about 2 medium limes
- 1 tbsp worcestershire sauce
- 2 tbsp peeled and finely grated fresh horseradish
- 1 1/2 tsp kosher salt
- 1 tbsp hot sauce, like Tabasco
- 1 tsp celery salt
- 3/4 tsp black pepper

## Instructions

For the mix:

Place all of the ingredients in a nonreactive 1-quart container and whisk until well combined. Cover and refrigerate until the flavors meld and the mix is chilled, at least 2 hours or preferably overnight. The mix will keep refrigerated in a container with a tightfitting lid for up to 24 hours.

For serving:

When ready to serve, whisk the mix to recombine.
Fill 8 highball glasses halfway with ice. Pour 2 ounces of the vodka and 4 ounces of the mix into each glass and stir to combine. Garnish each with a celery stalk or dill pickle spear and a pickled green tomato, if using.

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## Notes

For serving:
Ice
2 cups (16 ounces) vodka
Celery stalks (optional)
Dill pickle spears (optional)
Pickled green tomatoes (optional)