# PAM'S BLOODY MARY'S





# Recipe compliments of

🖤 Viking Village

# 🖤 Viking ◀ LIQUOR

#### **DRINK INGREDIENTS**

- 1/3 cup vodka or more if you prefer
- 1 tablespoon McCormick Lemon Butter Dill Sauce (find in the marinade section of Viking Village Foods)
- ¼ teaspoon soy sauce
- ¼ teaspoon Worcestershire Sauce
- ¼ teaspoon Mt Olive Sweet Salad Pepper "juice"
- 2 dashes of Green Tabasco Pepper Sauce
- 1 dash of celery salt
- 1 dash of celery seed
  1 dash of dill seed
- ¼ cup Forest Floor Foods Premium Bloody Mary Mix Hot & Spicy (add more to kick up the spice)
- Clamato Tomato Cocktail Juice

#### CONDIMENTS

- Forest Floor Foods pickled asparagus stick(s)
- Jerky "strawsausages" from Wyttenbach Meats or Klements Honey Ham Sticks (both found in the Viking Village Deli Dept.)
- Mt. Olive sweet salad peppers
- Forest Floor Foods pickled mushrooms
- Tasso's almond stuffed Greek olives
- celery stick(s)
- 1. Fill a large Kerr or Ball glass jar half full of ice cubes.
- Add vodka, lemon butter dill sauce, Worcestershire sauce.soy sauce, Mt Olive sweet salad pepper juice, green Tobasco pepper sauce, celery salt, dill seed and Forest Floor Foods Premium Bloody Mary Mix to glass. Once these ingredients have been added fill the rest of the glass with Clamato Tomato Cocktail Juice.
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# DRINK INGREDIENTS

- 1/3 cup vodka or more if you prefer
- 1 tablespoon McCormick Lemon Butter Dill Sauce (find in the marinade section of Viking Village Foods)
- ¼ teaspoon soy sauce
- 1/4 teaspoon Worcestershire Sauce
- ¼ teaspoon Mt Olive Sweet Salad Pepper "juice"
- 2 dashes of Green Tabasco Pepper Sauce
- 1 dash of celery salt
- 1 dash of celery seed
- 1 dash of dill seed
- ¼ cup Forest Floor Foods Premium Bloody Mary Mix Hot & Spicy (add more to kick up the spice)
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