

BLOODY MARY FROM NEW YORK CITY, USA

Recipe from Annabel Langbein

New York is known for its popular brunch scene and the Bloody Mary is a brunch staple in the big apple. Its roots go back to 1934 when a French bartender supposedly perfected the famous recipe at New York's St Regis bar - King Cole Bar. To this day the Bloody Mary is still served at the hotel and is a popular choice with its guests.

Prep time: 5min | Serves: 5-6

INGREDIENTS:

- 1 litre tomato juice, chilled
- 1 tbsp worcestershire sauce
- 1 tbsp lemon juice, or more to taste
- 1 tsp celery salt
- 1/2 tsp salt
- 1/2 tsp coarsely ground black pepper
- a little hot chilli sauce, such as tabasco, to taste
- 3/4 of cup vodka, chilled
- Ice cubes, to serve
- Celery sticks, to garnish



INSTRUCTIONS:

Combine all ingredients except vodka, ice and celery sticks in a large jug and chill until ready to drink.

Just before serving add chilled vodka.

Serve over lots of ice and garnish each glass with a celery stick.

Alcohol-free: To make Virgin Marys, just leave out the vodka.