



Total Time
15 MIN.

Serving & Size
1 EACH (8 FL OZ)


Difficulty
EASY

Smoky and spicy, this version of the classic Bloody Mary uses Spicy Hot V8 and can be served virgin or with alcohol.

Yields
24


Nutrition Facts	
Serving Size	1 EACH (8 FL OZ)
Amount Per Serving	
Calories 173	
	% Daily Value
Total Fat 0.1g	0%
Saturated Fat 0g	0%
Cholesterol 0mg	0%
Sodium 1258mg	52%
Total Carbohydrate 8.9g	3%
Dietary Fiber 2.5g	10%
Protein 2g	4%
Vitamin A 17%	Vitamin C 64%
Calcium 4%	Iron 4%

INGREDIENTS	WEIGHT	MEASURE
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	Spicy Hot V8® Vegetable Juice	1 1/8 gallons
vodka		1 1/2 qt.
chipotle hot pepper sauce		1 1/2 tsp.
lemon juice		1/4 cups
seasoned salt, optional		1/4 cups
ice, cubes, as needed		
celery, stalk(s), large (11"-12" long)	54 oz.	24 ea.

INSTRUCTIONS

- In large glass or plastic container with lid, stir together juice, vodka and hot sauce. Cover and chill at least 3 hours before serving. This mixture can be made and refrigerated up to 3 days before serving. Shake mixture well before serving.
- For Each Serving:** Lightly wet rim of 10-oz. martini glass with lemon juice and dip in rim in seasoned salt, if desired. Place 2 ice cubes in the glass and pour 1 cup martini mixture over top of ice. CCP: Serve beverage chilled to below 40 °F.
- Garnish with celery sticks and serve.

 **TIP**

Garnish Options: Try using other garnish as a substitute for celery sticks including: pimiento stuffed olives; anchovy stuffed olives; Cornichons or other small, sour pickles; pickled okra; etc.

Suggested substitutions: V8 100% Vegetable Juice, V8 Low Sodium or Campbell's Tomato Juice.

Flavored vodkas can also be substituted including: lemon, pepper, orange, etc.