

Laurel's Lounge

Bloody Mary

In the United States, the Bloody Mary is a common "Hair of the dog" drink, erroneously reputed to cure hangovers. Its reputation as a restorative beverage contributes to the popularity of the Bloody Mary in the morning and early afternoon, especially with brunch.

Ingredients:

- 1 Package ITG Cream of Tomato Soup
- 6 oz water
- 1 oz Vodka
- 2 shakes Worcestershire sauce
- 2 shakes hot sauce (to taste)
- Salt and pepper
- Garnish with celery stalk or dill pickle spear

Preparation:

1. ITG Cream of Tomato Soup with 6 oz of water in your ITG blender bottle, shake well
2. Fill cocktail glass with ice cubes or crushed ice if you prefer
3. Pour in 1 oz of vodka and add your ITG Tomato Soup
4. 2 shakes of Worcestershire sauce
5. Hot sauce to your taste
6. Salt and pepper (you can also add horseradish, cayenne pepper lemon juice and celery salt)
7. Stir, add your garnish, enjoy!

Variations: Bloody Maria – use tequila instead of vodka
Bloody Caesar – add 2 teaspoons clam juice



Submitted by Dr. Tom Ferguson