BASCO
GOURMET SPAIN TO YOUR DOOR

Gin Bloody Mary Recipe



PREP TIME
4 MINS

COOK TIME
5 MINS

TOTAL TIME
9 MINS

SERVES 1 PERSON

EASY

Ingredients

50ml Siderit Gin
10ml Alvear Fino sherry
150ml tomato juice
Sea salt
Black pepper
3 dashes of Worcestershire sauce
2 drops of tabasco sauce
1 lime
1 tsp horseradish sauce
Fresh celery to garnish
Celery salt for the rim

Method

Start by coating the rim of a highball glass with celery salt. You can do this by rubbing the rim of the glass with a piece of lime and rubbing the glass over a small plate filled with celery salt.

Fill the glass with ice and set aside.

In a Boston glass, add the gin, sherry, few cracks of pepper and salt, squeeze half of the lime and add the tomato juice, followed by the horseradish, Worcester and Tabasco sauces.

Shake all the ingredients with ice and strain into the highball glass.

Garnish with a lime wedge and a piece of fresh celery.