

BLOODY MARIA

A classic Bloody Mary is great – a spiced tomato cocktail to kick your day off with a bang – but my Bloody Maria is next level! We bring Mexican festivity with mezcal and jalapeño peppers, dialling up the party vibes, and the addition of bacon and pickles turns a morning tippie into a substantial drink and snack.

Makes approx: 6 tall beer or Collins glasses



Time: 2 hours 20 minutes



INGREDIENTS

Pickled vegetables

100 grams (3.7 oz) mixed vegetables, such as carrots, radishes, red onion, red capsicum, celery heart, celery leaves
3 tbsp raw sugar
1 tbsp fine salt
250 grams (8.8 oz) white wine vinegar
1 bay leaf
6 coriander seeds, optional

Bacon batons

6 rashers of bacon (see Tips)

Cocktail mix

2 whole fresh jalapeño peppers, stalks removed
1 tsp flaked salt or celery salt
750 grams (26.5 oz) tomato juice (see Tips)
80 grams (3 oz) lime juice, from approx. 4 limes
250 grams (8.8 oz) mezcal
10 ice cubes
1 tbsp vegetable pickling liquid
1 tsp smoked paprika



To Serve

2 limes, quartered
1 tbsp fine salt
1 tsp chilli powder
ice cubes, approx. 20

METHOD

Pickled vegetables

1. Thinly slice vegetables (use a mandolin, if you have one). Combine in a bowl.
2. Place sugar, salt, vinegar, bay leaf and coriander seeds into mixing bowl and cook **8 min/Varoma/speed 2**. Pour hot liquid over the prepared vegetables and allow to cool, then refrigerate for a minimum of 2 hours to pickle.

Bacon batons

3. Preheat oven to 200°C (390°F). Thread bacon onto skewers, either in strips or in rolls. (Best practice depends on size of rasher.)
4. Lay skewers on a lined baking tray and bake for 10 minutes. Rotate skewers and cook for a further 5 minutes, or until bacon is crisp. Transfer onto paper towel to drain, then remove skewers from bacon.

Cocktail mix

5. Charrill jalapenos until blackened, either over a gas flame, or in a dry, heavy-based pan. Place charred jalapenos into mixing bowl. Add salt or celery salt.



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Blend **3 sec/speed 8**. Scrape down sides of mixing bowl with spatula, then blend **3 sec/speed 9**.

6. Add tomato juice, lime juice, mezcal, ice, pickling liquid and smoked paprika. Blend **45 sec/speed 9**.

To serve

7. Take a lime wedge and lightly rub around each rim. Combine salt and chilli powder on a flat plate and upturn the lime-rimmed glasses to dip into the chilli-salt mix.

8. Strain pickled vegetables into a serving dish.

9. Add ice cubes to each glass and fill with cocktail mix.

10. Lay a bacon baton across the top of each glass and serve immediately with pickled vegetables and remaining lime wedges.

Tips

- The best and easiest type of bacon to use for this recipe is streaky bacon; prosciutto can also be used.
- Make your own tomato juice by blending ripe tomatoes **45 sec/speed 10**. Add water to think to a desired consistency. For this recipe, you want a consistency similar to pouring cream.
- The pickled vegetables can be used in tacos or burritos

Variations

- Leave out the pickled vegetables and/or bacon for a quicker version.
- Substitute white wine vinegar with rice vinegar
- Replace the mezcal with soda water for a non-alcoholic cocktail.
- If jalapenos cannot be sourced, use long green chillies.



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SHOPPING LIST:

- Mixed Vegetables (100 grams / 3.7 oz)
- Raw sugar (3 tbsp)
- Fine salt
- Flaked salt or celery salt
- White wine vinegar (250 grams / 8.8 oz)
- Bay leaf (1)
- Coriander seeds (6)
- Rashers of bacon (6)
- Whole fresh jalapeño peppers (2)
- Tomato juice (750 grams / 26.5 oz)
- Lime juice (80 grams / 3 oz)
- Mezcal (250 grams / 8.8 oz)
- Smoked paprika (1 tsp)
- Limes (2)
- Chilli Powder (1 tsp)