2 SERVINGS | 10 MINUTES | 336 CALS

Mix Things Up with This Candied Bacon and Sriracha Bloody Mary Recipe

GABRIELLE BALINGIT

Ingredients

- 16 oz tomato juice
- 2 tbsp lemon juice
- 1 tbsp lime juice
- 1/4 tsp lemon zest
- 1/2 tbsp worcestershire sauce
- 4 dahes tabasco hot sauce
- 2 tsp pickle juice
- 1 tsp horseradish
- 1 tsp olice juice
- 1 dash ground black pepper
- 1/2 tsp old bay seasoning
- 5 oz your favorite vodka
- 2 pieces of candied bacon
- 1 tbsp sriracha salt
- 2 celery stalks
- 2 green olives

Instructions

PREP: 10M | COOK: | READY IN: 10M

1. Wet the rim of two highball glasses with a piece of lemon or lime. Dip the rims in a tablespoon of sriracha salt.
2. Fill your cocktail shaker with ice. Fill glasses halfway with ice.
3. Mix all of the drink ingredients together in a separate pitcher. Stir and pour the mixture into the cocktail shaker. Shake well until cold. Pour contents into prepared glasses.
4. Add garnishes.