



Variation to Reata's Bloody Mary

Reata has operated the Backstage Club at the Fort Worth Stock Show and Rodeo for the past three years. During this time, Chris Gregory, Reata's bar manager, came up with a variation to Reata's Bloody Mary that the patrons love. We wanted to take the opportunity to share this delicious recipe with all of you.

Bloody Mary Mix

- 1 quart of Tomato Juice
- 6 ounces Worcestershire sauce
- 1 ounce Lemon Juice
- 1 tablespoon Tabasco Sauce
- 1 tablespoon Celery Salt
- 1 tablespoon Cracked Black Pepper
- 1 teaspoon Cayenne Pepper
- 1 teaspoon Kosher Salt
- ¼ cup fresh horseradish, grated

Combine all the ingredients in a blender. Blend on high for 1 minute. Pour into airtight container and refrigerate. Mix will keep for 2 days.

Steps to prepare

1. Coat the rim of the glass with coarse kosher salt
2. Fill a shaker with ice, five ounces of Bloody Mary Mix and two ounces of vodka
3. Shake and pour mixture into selected glass
4. Garnish with lime wedge or jalapeño or olive