

BRUCE JULIAN'S BLOODY MARY THE CLASSIC

SERVES 1

INGREDIENTS

*Bruce Julian Bloody Mary
Rimmer*

Lemon or lime, cut in wedges

*2 oz premium vodka (regular,
cucumber, or tomato
flavored)*

*4 oz Bruce Julian's Bloody Mary
Mix*

*Bruce Julian Sassy Okra, Bruce
Julian Sassy Beans, and celery
to garnish.*

Pour a layer of Bruce Julian's Bloody Mary Rimmer onto a small plate.

Rub the juicy side of a lemon or lime wedge along the lip of your cocktail glass.

Roll the rim of the glass in the Rimmer until fully coated.

Fill your glass with ice. Add vodka and Bloody Mary Mix.

Stir and garnish with Sassy Beans and Okra.



Bruce Julian is a line of specialty foods that I absolutely love! One Christmas, I gave almost everyone I knew something from Bruce Julian . . . Bloody Mary Mix, Sassy Okra, Shrimp and Grits, and the list goes on. Not only do I love all the specialty food items, Bruce and his wife, Bonnie, are incredibly gracious – doing business with them is such a pleasure. To find Bruce Julian specialty products, go to bruce-julian-bloody-mary.com. You'll be a fan, too!