



THE FRENCH'S FOOD COMPANY

Since 1904

FIERY BLOODY MARY

Yield: 1 serving

Frank's® RedHot® Original Cayenne Pepper Sauce adds the fire to this bloody Mary.

INSIGHTS

A spicy twist to a classic beverage.

INGREDIENTS

5 oz.	Bloody Mary mix
1 1/4 oz.	Vodka
1/2 tsp.	Frank's RedHot® Original Cayenne Pepper Sauce
1/4 tsp.	French's® Worcestershire Sauce
1/2 tsp.	Horseradish, prepared
2 each	Lime wedges
1 each	Celery stalk
2 each	Stuffed olive

DIRECTIONS

1. Combine Bloody Mary mix with vodka, Frank's RedHot® Original Cayenne Pepper Sauce, French's® Worcestershire Sauce, horseradish and the juice from one lime wedge.
2. Pour over ice in highball Glass. Garnish with celery, lime wedge and olives.

TIPS . HINTS . VARIATION

- Prepare using a mild Bloody Mary mix.



At a minimum, the cooking and handling instructions set forth in the Food Code of the U.S. Public Health Service of the Food and Drug Administration, Department of Health and Human Services, should be reviewed and followed with respect to your preparation of this recipe.

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