

Bloody Mary Salad

Dressing Ingredients:

- 1 tbsp. olive oil
- 1 tbsp. shallot, finely minced
- 1/4 cup vodka
- 2/3 cup spicy V8 juice
- 2 tbsp. red wine vinegar
- 2 tsp. NVBP's Mustard (hot or mild)
- 1 tsp. sugar
- 1/2 fresh lemon (juice)
- Pepper, to taste
- 2 tbsp. NVBP's Bloody Mary Spice

Salad Ingredients:

- 1 cup cooked medium shrimp
- 2 cups tomatoes, diced
- 1 cup celery, thinly sliced
- 1/2 cup cucumber, diced
- 1/3 cup green olive, cut in half
- 1/4 cup red onion, sliced
- 3 tbsp. fresh parsley, chopped
- 1 tbsp. olive oil

Dressing Instructions:

- Heat olive oil in saucepan, medium-high and add shallots and sauté about 2-3 minutes
- Add vodka and simmer until almost all evaporated
- Add V8 juice, NVBP's Bloody Mary Spice, vinegar, NVBP's Mustard, sugar, celery seed, and fresh lemon juice
- Boil the mixture for 5 minutes and season pepper to taste
- Remove from heat and chill

Salad Instructions:

- Toss all ingredients together
- Serve with dressing (try serving it on the side in shot glasses)