

# Exotic Bloody Mary

## Ingredients:

- 2 ounces (1 jigger) vodka
- 1/2 cup tomato juice
- 2 Tbsp NAPLES VALLEY BRAND Bloody Mary Spice
- 1 Tbsp NAPLES VALLEY BRAND Jalapeno Stuffed Olive Brine

## Instructions:

For the glasses, place about 3 Tablespoons of NAPLES VALLEY BRAND Bloody Mary Rim Garnish on a flat plate.

Run a wedge of lime around the rim of a glass.

Dip the moistened rim into the mixture and rotate the glass until evenly coated.

Combine vodka, tomato juice, NVB Bloody Mary Spice and Olive Brine.

Shake the mixture well, and pour it into rimmed glass filled with ice cubes.

Garnish the Bloody Mary with the Jalapeno Stuffed Olives, celery stick and lemon wedge.

## Professional Tip:

If traditional celery and lemon wedges seem boring, substitute a skewer of olives, pepperoni chunks, cheese, or shrimp for a super exotic finish.