

The Walnut Club

Build-Your-Own Bloody Mary Happy Hour Recipe Book



Lemon

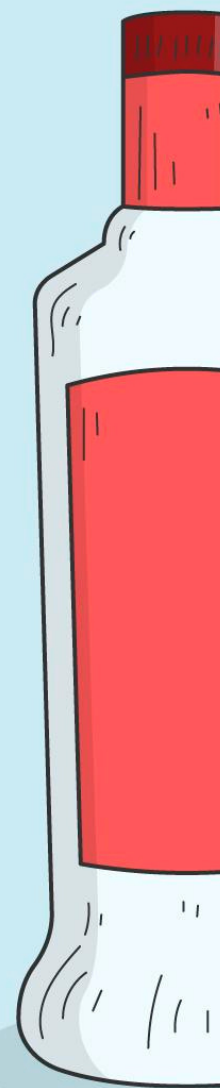
Ice



Tomato juice



BLOODY MARY Recipe



Vodka

Welcome, Women of Walnut and friends!

Nothing makes a weekend brunch complete quite like a Bloody Mary. It's the ideal way to shake off the hangover from a crazy night of fun or jump start your Sunday fun-day!

This popular drink is traditionally made with vodka, tomato juice, horseradish, and other aromatics. Our guide will share a few alternatives to this recipe, some creative options for dressing up your drink, and a few Bloody Mary-inspired food recipes.

Enjoy!

Did you know...

The Bloody Mary's origin myths are as murky as the tomato juice it's made of. But cocktail historians generally agree that one storyline probably deviates the least from the truth.

This involves a bartender named Fernand "Pete" Petiot, who conceived of a rudimentary version in the early 1920s while working at the famed Harry's New York Bar in Paris.



After Prohibition, Petiot brought the drink to Manhattan when he presided over the dapper King Cole Bar at the St. Regis Hotel. For a time, the cocktail was rechristened the Red Snapper in a nod to more delicate American sensibilities. And while at the St. Regis, Petiot dolled up the tomato-juice concoction with various seasonings—horseradish, Tabasco Sauce, lemon juice and celery salt.

It caught on. A classic was born.

Source: "Behind the Drink: The Bloody Mary," Wayne Curtis, Liquor.com.

Bloody Mary Cocktail Recipes

Classic Recipe

1/4 cup (2 ounces) tomato juice
3 tablespoons (1 1/2 ounces) vodka
1 teaspoon Worcestershire sauce
3/4 teaspoon freshly grated horseradish
3 dashes hot pepper sauce, such as Tabasco
1 pinch salt
1 dash freshly ground black pepper
About 1 cup ice cubes
1/4 teaspoon fresh lemon juice
1 stalk celery
1 lemon wedge

Step 1

- Salt the rim of a tall glass. To do so, pour salt onto a small plate, moisten the rim of the glass on a damp towel and press into the salt.
- Fill the glass with ice cubes.

Step 2

- In 11-ounce highball glass, stir together tomato juice, vodka, Worcestershire sauce, horseradish, hot sauce, salt, and pepper.
- Fill glass with ice, then pour mixture into second glass.
- Pour back and forth 3 to 4 times to mix well, then sprinkle lemon juice over.
- Garnish with celery stalk and lemon wedge and serve.

Swap vodka for...

- Tequila ("Bloody Maria")
- Gin ("Red Snapper")
- Dark, spiced rum ("Bloody Pirate")
- Whiskey ("Brown Mary")
- Mezcal (for a smoky flavor)
- Bourbon (for a sweet, tangy spiciness, and garnish with bacon!)
- Michelada beer
- No booze ("Bloody Shame")

Other drink recipe twists...

Add clam broth (or Clamato juice) for a "Bloody Caesar."

Add an oyster to a shot glass plus traditional bloody mary ingredients.

Use beef bouillon with tomato juice for a "Bloody Bull."

Garnishes

"Quick Pickle" Recipe

The best accoutrements for Bloody Mary's are the pickles and fixings you like best. So, feel free to play with the ingredients in the following recipe as you like.

A "quick pickle" is so-called because, in the scheme of fermenting or preserving things, it happens relatively quickly. That said, you'll still need a few hours for the pickles to be at their best (overnight if you want them chilled) and a minimum of 20 - 30 minutes if you like mild and warm pickles!



INGREDIENTS

- Fresh Veggies such as cucumbers, okra, green beans, cherry tomatoes
- Herbs/spices such as garlic, thyme, dill, black pepper, coriander, mustard seeds
- Vinegar (white vinegar is fine; you can also get fancy with white wine vinegar, apple cider vinegar, or rice vinegar)
- Salt
- Sugar (optional)

You'll also need: water, a pot, measuring cups, and a container or two (ideally glass) for storage.

Clean out and prepare jars or storage container(s).

Prepare veggies: peel and cut into desired shapes and sizes. (Blanch if you need to.)

Remember that if these are for Bloody Mary's, you'll be skewering them so the sizes should be large enough and balanced so they look delish on top of your drink!

Add herbs and spices to jar(s) generously!

Add the veggie to the jars. Pack tightly but don't smoosh your cute little veggies.

In a saucepot, bring equal parts water and vinegar to a boil (1 cup: 1 cup). Dissolve in salt and sugar (approx. 1 tablespoon).

Pour the brine into the jars slowly. Tap the jars gently on the counter to remove air bubbles and top off with brine as needed.

Seal jars immediately and let cool on the counter. This is a good time to create your labels – don't forget to date them!

Once the jars are cool to the touch, refrigerate! These pickles must be kept in the fridge. The flavors will get stronger after a few days. They'll store well for a couple of months, but you'll probably eat them faster!

Bloody Mary Inspired Recipes

Bloody Mary Bruschetta

NOTES: If your cherry or grape tomatoes are large, cut them into quarters so that they're easier to eat once they're perched on top of the bread :).

3 cups grape or cherry tomatoes, cut in half
2 teaspoons prepared horseradish
1/2 teaspoon tamari soy sauce
sea salt, to taste
2 cloves of garlic, divided
1 stick of celery, very thinly sliced
1/4 cup thinly sliced red onion
small handful flat leaf parsley leaves, roughly chopped
1 teaspoon virgin olive oil
1 ciabatta baguette, sliced open lengthwise

TO GARNISH

- sliced green olives
- pepperoncini peppers
- thin slices of jalapeno
- sliced dill pickles
- extra parsley or fresh basil
- parmesan

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In a large bowl, combine the tomatoes, horseradish, tamari, and salt. Take one of the garlic cloves and finely grate it with a Microplane into the bowl. You could also mince it very finely with a knife and just add it to the tomatoes after. Toss the tomatoes to combine. Let the tomatoes sit for 30 minutes.

While the tomatoes are marinating, in a medium bowl, combine celery, red onion, parsley, and olive oil. Toss to coat evenly and set aside.

Once the tomatoes have marinated for 30 minutes, strain all of the accumulated juice into a small skillet or saucepan. There should be about 1/4 - 1/3 cup of liquid. Place the skillet/saucepan over medium heat on the stove and bring to a simmer. Reduce the tomato juice mixture down to roughly 2 tablespoons and remove from the heat. Set aside.

Grill, broil, or toast the ciabatta until golden and crispy. Cut the toasted ciabatta into 12 even pieces. Cut the remaining garlic clove in half crosswise. Rub the cut surfaces of the ciabatta pieces with the garlic clove and then place on a platter.

Lightly brush each piece of ciabatta with the reduced tomato mixture. Then, spoon the tomatoes onto each piece of ciabatta. Top each bruschetta with a little tangle of the celery/onion/parsley salad. From here you can top the bloody Mary bruschetta with whatever garnishes you like. I went with pepperoncini peppers, olives, and parmesan.

Enjoy immediately!

Source: Yummly.com

Bloody Mary Inspired Recipes

Bloody Mary Wings

1 pound chicken wings, drumettes and wingette separated from the tip
2 tablespoons Worcestershire sauce
1 tablespoon Tabasco
1 tablespoon prepared horseradish
2 teaspoons black pepper
2 teaspoons celery seed
2 teaspoons garlic powder
1 1/2 teaspoons celery salt, divided
1/2 teaspoon cumin
1/2 teaspoon smoked paprika
1/2 teaspoon dry mustard powder

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Place the drumettes and wingettes in the basket of your air-fryer.

Sprinkle with 1/4 teaspoon celery salt. Bake at 350 F for 15 minutes.

Flip, sprinkle with another 1/4 teaspoon celery salt, and bake an additional 15 minutes.

Turn the wings over one more time, and cook for 5 to 7 minutes at 400 F.

While the wings are cooking, combine the remaining ingredients in a mixing bowl.

Once the wings are finished, toss them in the sauce and allow to cool to 5 minutes before serving with celery.

Source: Kitchen Hoor's Adventures

Bloody Mary Inspired Recipes

Bloody Mary Deviled Eggs

12 large eggs
¼ cup mayonnaise
1 tablespoon tomato paste
1 tablespoon horseradish
1 tablespoon lemon juice
Couple dashes Worcestershire sauce
Couple dashes hot sauce

1 teaspoon celery seed
Kosher salt
Coarsely ground black pepper
2 tablespoons Old Bay seasoning
4 to 5 cornichons, cut into rounds
4 slices crispy bacon, sliced
¼ cup celery leaves, for garnish
12 mini cooked shrimp (optional)

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Bring a large pot of water to a boil and carefully lower in the eggs with a large spoon. Cook for 12 minutes.

Transfer the eggs to an ice bath and let cool completely.

Peel the eggs under cool running water and then slice each in half.

Remove the yolks and place in a large bowl.

Add the mayo, tomato paste, horseradish, lemon juice, Worcestershire sauce, hot sauce, celery seed, and a pinch of salt and pepper.

Mash with a fork until completely smooth. You can also do this in a food processor if you want it really smooth.

Transfer the mixture to a pastry bag, fitted with a small star tip.

Place the Old Bay seasoning into a small shallow dish. Dip each egg half, cut side down, into the seasoning to fully coat and then place on a platter.

Fill the center of each egg with the yolk mixture.

Top each with a pickle round, a piece of bacon, a celery leaf and a small shrimp, if using.

Serve immediately or refrigerate until ready to eat.

Source: The Candid Appetite

Bloody Mary Inspired Recipes

Bloody Mary Cupcake

2 cups all-purpose flour
3/4 tsp baking soda
1tsp ground cinnamon
1 tsp celery salt
1/2 tsp freshly ground black pepper
1 stick unsalted butter (room temperature)
1 1/8 cups packed light brown sugar
2 large eggs (room temperature)
1 1/2 tsp Tabasco sauce
1/4 tsp Worcestershire sauce
1/4 cup vodka
1 1/2 tsp red food coloring
3/4 cup condensed tomato soup

Cayenne Vodka Buttercream

3 2/3 cups powdered sugar
2 sticks unsalted butter
(room temperature)
1 tsp celery salt
2 tbslp plus 2 tsp milk
2 tsp lemon juice
2 tsp vanilla extract
2 tsp vodka
1 tsp cayenne pepper

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Preheat the oven to 350 degrees F. Line cupcake pan with cupcake liners. Set aside.

In a medium bowl, combine flour, baking soda, cinnamon, celery salt and black pepper. Set aside.

Using an electric mixer on medium speed beat butter lightly. Add sugar, mixing lightly. Add eggs beating until light and fluffy. Add Tabasco, Worcestershire, vodka, and food coloring mixing, until well combined.

Alternate between adding soup and flour miniatures in four additions, beginning and ending with flour.

Divide batter evenly among the cupcake liners and bake for 18 to 22 minutes or until tester comes out clean when inserted in cupcake. Cool on wire rack for 5 minutes. Remove cupcakes from the pan and cool completely.

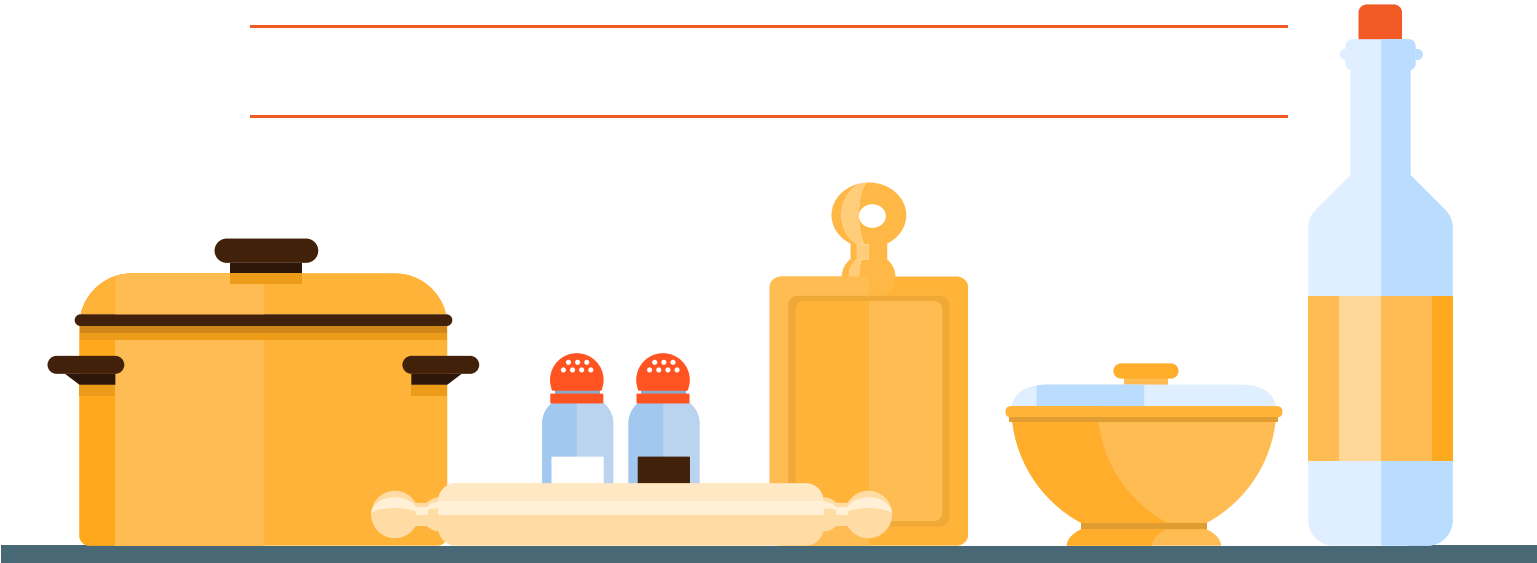
For frosting sift the powdered sugar in a medium bowl. In the bowl of an electric mixer, cream butter and celery salt together, for 1 minute. Add powdered sugar and milk, alternating between the two. Beat until combined. Scrape sides of the bowl. Add lemon juice, vanilla, vodka, and cayenne pepper. Mix until combined. Beat mixture on high for 5 to 9 minutes until light and fluffy.

Transfer frosting to pastry bag with a pastry tip attached. Frost the completely cooled cupcakes. Serve.

Source: Never Dessert You

ADD YOUR OWN NOTES!

Recipe



cheers!

