

Creole Bloody Mary

Ingredients:

2 cups tomato juice

4 oz. beef broth

1 oz. Worcestershire sauce

1 tbl. horseradish

6 oz. vodka

Eight dashes of Tabasco

Creole seasoning (We used Tony Chachere's)

Garnish: pickled green beans, celery stalks, lemon and lime wedges, boiled shrimp

Directions:

Combine tomato juice, beef broth, Worcestershire sauce, horseradish, vodka and Tabasco. Shake well. Coat the rim of each glass with Creole seasoning, add ice, and pour in the Bloody Mary mixture. Garnish each with a spicy pickled green bean, celery stalk, lemon and lime wedge and a boiled shrimp.

~ Credit: Chef's Lagniappe