



Breakfast Bloody Mary

Savory cocktails are few and far between. Perhaps that's because it's hard to stand up to the Bloody Mary, a popular brunch cocktail made with tomato juice and vodka – and made even better with the addition of Fine Vines® The Roasterie® Air-Roasted Coffee Artisanal Ketchup. Everything about this drink says “Good morning” (or “Good afternoon,” depending on how late you were out on Saturday).

Serves: 4

Total Time: 10 minutes

Ingredients

32 ounces of low-sodium vegetable juice

3 tablespoons of Fine Vines® [The Roasterie®](#) Air-Roasted Coffee Artisanal Ketchup*

1 tablespoon hot sauce (or more if you like it spicy)

1 tablespoon prepared horseradish

1 lemon, juice and zest

1 teaspoon celery salt

1 teaspoon fresh cracked black pepper

12 ounces vodka, preferably the good stuff

Sea salt for the rim (optional)

Preparation

Combine all ingredients in large pitcher. Adjust seasoning to your preference. Serve over ice with garnishes, such as lemon, olive, celery, beef stick, shrimp, pickle, and cocktail onion.

**Other recommended flavors of Fine Vines® Artisanal Ketchup: Lemon Twist, Habanero Heat*

Find more recipes at FineVinesKetchup.com