



BLOODY MARY COCKTAIL

This spicy Bloody Mary recipe featuring our Mango Habanero Sauce will cement your position as the consummate grown-up brunch party host.

Serves: 1 Preparation Time: 5 mins

Ingredients:

BBQ Spice Rub

1 Tsp Smoked Paprika
1 Tsp Salt
1 Tsp Black Pepper

Cocktail

150ml Tomato Juice
1/2 Tsp Jars of Goodness Mango Habanero Sauce 15ml BBQ Sauce
2-3 Drops Worcestershire Sauce
50ml Vodka
1 Lemon Juice Of
Pinch of salt
Pinch of black Pepper
Ice

To Garnish

1 Celery
1 Sliced Gherkin
Mango Wedge

Method:

1. In a shallow bowl, combine all the BBQ spice rub ingredients.
2. Rim the edge of a tall glass with a slice of lemon then coat the edges in the BBQ spice rub.
3. Fill the glass with ice then set aside.
4. Combine tomato juice, vodka, lemon juice, mango habanero sauce, Worcestershire sauce, salt, black pepper, and 1 cup ice in a mixing glass. Stir until chilled and strain into the ice filled glass.
5. Garnish with a celery stalk, a mango wedge and a sliced gherkin.