

BLOODY MARYS WITH BOURBON MAPLE CANDIED BACON

Preparation time: 0 min

Difficulty: Easy

Ingredients

- Horseradish: 1 teaspoon
- Hot sauce: few dashes
- Salt & Pepper: a pinch
- Worcestershire sauce: 1 teaspoon
- bacon: for garnish
- celery seed: a dash
- celery stalks: for garnish
- freshly squeezed lemon juice: 1/2 ounce
- lemon wedges: for garnish
- pepperoncinis: for garnish
- pickled jalapeños: for garnish
- pickles or anything pickled: for garnish

Condiment

- Vodka: 1 1/2 ounces



Preparation

This take on a classic Bloody Mary is made even better with insanely delicious bourbon maple candied bacon, and a super flavorful salty rim! They're such a crowd pleaser at brunch, and they're great to entertain with too!

Bourbon Maple Candied Bacon

1. Preheat oven to 375°F. Line a large rimmed baking sheet with foil and place a wire rack on top. Arrange the slices of bacon on the rack.
2. In a medium saucepan, combine the brown sugar, bourbon, and maple syrup. Bring to a boil, then reduce heat to a simmer and cook for 5-7 minutes, stirring frequently, until mixture has reduced in volume and become more syrupy. Brush the bacon slices on both sides with the mixture, then bake for 10 minutes, brush one side again, bake for another 10 minutes, flip, brush the other side, and bake for another 10 minutes. Repeat this process until bacon is crispy and to your desired doneness - it should take about 30-35 minutes total depending on your oven and the thickness/fat content of your bacon. Watch super carefully, as it can burn very quickly!

Salty Old Bay Rim

1. Combine the margarita salt, old bay, and celery seed on a small plate. Mix together with your fingers to combine.

Bloody Mary

1. Moisten the edges of your glass with a lemon wedge and rim in the old bay salt. Fill your glass with crushed ice. Add the **Pomì Tomato Juice**, vodka, lemon juice, Worcestershire, horseradish, hot sauce, celery seed, salt, and pepper. Stir vigorously to combine. Garnish with a celery stalk, the bourbon maple candied bacon, a lemon wedge, a pepperoncini, a few pickled jalapeños, and whatever other garnishes you desire! Serve!

Recipe by Molly Krebs of www.spicesinmydna.com

For this recipe we used:

Strained Tomatoes 2
1/2 ounces

