

Bloody Mary

250—260 Min

Preparation

1. In a jar, combine the wine vinegar, sugar, lemon juice, lemon zest and Kotányi herbs. Stir until the sugar has dissolved. Refrigerate for several hours, preferably overnight.
2. Pour the prepared mixture into a pitcher. Add the Worcestershire sauce, tomato juice, vodka and ice and stir well.
3. Rub a lemon wedge around the rims of four tall glasses. Spread the Tajín on a small plate and dip the rims into it.
4. Fill the glasses with ice and strain the cocktail into each glass.
5. Garnish with skewers of olives and pickles.

Ingredients 4 Portions

= Kotányi Produkte

2 tbsp	Wine vinegar
2 tsp	Sugar
2 tsp	Worcestershire sauce
1 tbsp	Brine from pickled olives or cucumbers
20 ml	Lemon juice
	Finely grated lemon zest
1 tsp	Rosemary, Chopped
1 tsp	Basil, Crushed
450 ml	Tomato juice
210 ml	Vodka or non-alcoholic alternative
2	Handfuls of ice, plus extra for serving
	Lemon juice, for the rim
2 tbsp	Tajín seasoning, for the rim
	Pickles and olives, for garnish