

WHISKEY *and* Barrel Nite

TJ'S BOURBON BLOODY MARY

*Bloody booze juice, 6.0 oz

Bourbon whiskey, 2.0 oz

Worcestershire sauce, 2 dashes

Frank's Red Hot, 2 dashes

McCormick Montreal Steak seasoning, 1 pinch

Lemon, 1 large wedge

Whiskey & Barrel Nite dry rub

Garnish: lemon wheel & pickled ramp (or olives)



1. Prepare bloody booze juice; set aside.
2. Rub lemon wedge around pint glass rim; coat with dry rub; set glass aside.
3. Squeeze lemon wedge into shaker.
4. Combine bloody booze juice with remaining ingredients in the shaker.
5. Fill shaker with ice; shake vigorously for 15 to 20 seconds.
6. Dump everything into pint glass from step #1; add the garnishes.

*bloody booze juice

Whiskey & Barrel Nite BBQ sauce, 2 tbsp

Whiskey & Barrel Nite dry rub, 1 pinch

Bittermens Celery Shrub bitters, 3 dashes

Water, 3 oz

Cherry tomatoes, 6

Combine all ingredients in blender (or NutriBullet); blend until liquified.