

INGREDIENTS

1 cup passata (or leftover tomato pasta sauce)

Squeeze of lemon and/or lime (to taste)

1 tbsp Worcestershire sauce

Hot sauce (e.g. Tabasco, to taste)

Black pepper (to taste)

Pinch of salt

2 x standard single serves vodka (or to taste)

TO SERVE

2 celery sticks

4 rashers bacon (cooked crispy and rolled whilst still warm)

2 cornichon pickles

2-4 pickled chillis (optional)

INSTRUCTIONS

1. Prepare your serving garnishes. On a bamboo skewer layer a rasher of bacon, 1-2 pickled chillis, 1 cornichon and another rasher of bacon - do this twice, one for each glass
2. In a jug combine the ingredients and stir well
3. Serve over ice with your garnish skewer and a celery stick



Bloody Mary



2 servings



10 minutes

This recipe is definitely one for a special occasion, and a very novel way of using up leftover tomato pasta sauce!

Traditionally made with vodka you can easily leave it out for a satisfying and hearty mocktail.