

Bloody Mary Mix

Use the Garlic Dill or Dilly Bean brine to make this best ever Bloody Mary Mix.

Ingredients:

- 2 cups tomato juice
- 1/2 cup [Garlic Dill](#) pickle or [Dilly Bean](#) brine
- 1 Tbsp fresh lemon juice
- 1/2 tablespoon prepared horseradish
- 1 teaspoons Worcestershire sauce
- 1/2 teaspoon [Thai Sweet Garlic Chile Sauce](#), adjust to taste
- 1/2 teaspoon celery salt
- dash black pepper
- 1 cup vodka
- 4 celery stalks
- 2 Garlic Dill Pickle Spears or Dilly beans cut in half
- 4 lemon wedges
- 4 Large pitted green olives

Combine all ingredients except Vodka mix well and chill for at least 4 hrs or overnight.

When ready to serve add 1 cup vodka to a pitcher; stir well.

Fill tall glasses with ice. Divide Bloody Mary cocktails among 4 glasses.

Garnish each glass with a celery stalk, 1/2 pickle spear or bean, olive and a lemon wedge.

Serves 4. Enjoy!

