



# Bloody María

*makes 1 cocktail*

*from Jim Meehan & Lior Lev Sercarz*

- 4 ounces tomato juice
- 1 1/2 ounce Blanco Tequila
- 1/4 ounce Lea & Perrins Worcestershire Sauce
- 1/4 ounce fresh lime juice
- 1/4 ounce fresh grapefruit juice
- 1/2 teaspoon B-María Spice Blend
- 1/2 teaspoon Gold's horseradish
- 1/2 teaspoon Tabasco Chipotle hot sauce
- pickled tomatillos, for garnish (or sub a pickled jalapeño or squeeze of lime)

Build in a mixing glass, then fill with ice.

Roll with ice, then fine strain into a chilled Collins glass.

Garnish with a pickled tomatillo or two.