



Aunt Nellie's[®]

SPICY BEET BLOODY MARYS

SERVES: Makes 6 SERVINGS

PREP TIME: 20 MINUTES

Recipe courtesy of doughmesstic

INGREDIENTS

- 1 jar (15 ounces) Aunt Nellie's Sliced Beets (reserve a few slices for garnish)
- 6 cups tomato juice
- 12 ounces vodka
- 2 to 3 teaspoons hot sauce
- 1 teaspoon Old Bay Seasoning
- 2 teaspoons prepared horseradish
- 1 teaspoon Worcestershire sauce
- 1 jalapeno, seeded
- 1/2 teaspoon coarse grind black pepper
- 1/2 teaspoon salt
- Coarse salt, to rim glasses
- Garnishes, as desired (celery, pepper, bacon, etc.)

NOTE: One jar (16 ounces) Aunt Nellie's Sliced Pickled Beets or Pickled Beets and Onions can be substituted for the Sliced Beets.

INSTRUCTIONS

1. Place all ingredients into blender container. Blend until smooth.

2. Rim glasses with salt. Fill glasses full of ice; pour blended mixture over. Garnish as desired.
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FIND IT ONLINE:

<https://auntnellies.com/2018-4-19-spicy-beet-bloody-marys/>

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