



# BLOODY MARY

long drink  
aperitif

prepared in:

Highball

served in:

Highball

alcohol content:

17%vol

## INGREDIENTS

9 cl tomato sauce  
1,5 cl lemon juice  
2/3 drops Worcestershire sauce  
4,5 cl vodka  
1 splash tabasco  
salt and black pepper

## METHOD

Pour 2 drops of Worcestershire sauce, tabasco and lemon juice into a highball  
Mix with stirring spoon  
Add in highball vodka, tomato sauce and salt  
Only on customer request add black pepper  
Garnish with celery

# Behind the cocktail

Cocktail name: Bloody Mary.

Creator: George Jessel.

Venue: in Paris at the "New York Bar" which later became "Harry's Bar".

Story: Bloody Mary was almost certainly created by George Jessel around 1939. Lucius Beebe, in his tabloid column "This New York", published what is believed to be the first reference to this drink, together with the original recipe: "George Jessel's new tonic, which is city's editorialists, is called Bloody Mary: half tomato juice, half vodka". As for the name, some connect it to the queen called Bloody Mary, others instead to a bar in Chicago, the bloody Buck, where a certain Mary worked.

Alcoholic base: vodka.

Type of preparation: shaken or mixed.