The Best Bloody Mary!

I know the title says this is a Bloody Mary, but to be precise, it is a Bloody Caesar. The difference being that Canada claims credit for it and it is made with Clamato rather than regular tomato juice. The funny thing is, my mother has been using Clamato in her Bloody Marys for decades. I guess we never knew we were enjoying a Caesar and not a Mary. Oh well, what's in a name?

This is a super extra special version of a Bloody Whomever. We were inspired by the one they serve at Glacier Distilling in Montana (which is very close to Canada... we highly recommend this distillery). It was SO good. What made it so good was that it tasted like it had a beef stick in it. We tried and tried to mimic that drink to no avail. Now after years, we finally have it! Well, close enough. In any case, this would be a wonderful start to your Father's Day. I will give you three ways to do this depending upon how much you like or dislike beef sticks. If you don't like them, just make the mix and throw vodka or tequila or beer at it. No waiting. If you do, then you need to think a little ahead, because the vodka needs to infuse overnight. Just a heads up. Another heads up - these cocktails are on the spicy side.

Okay, I will give you two different infusions. One is beefy, but also light and bright, the other is very beefy, rich, spicy and garlicky. We prefer to do both and mix them together, but I suggest experimenting to find what you like best.

These infusions make enough for 3 or 4 cocktails, depending upon the size of your glass.

Infusion #1:

2 ozs. thinly sliced beef stick. We really like the Cattleman's Cut Double Smoked Sausages for this.
1 oz. sliced fresh jalapeno
1 oz. sliced fresh lemon
1 tsp. whole black peppercorns
1 cup vodka

Put all ingredients in a glass container and let sit at room temperature overnight. Strain the next morning.

Infusion #2:

2 ozs. thinly sliced beef stick
.35 oz. thinly sliced garlic (2 large-ish cloves)
1 tsp. red chile flakes

Same as above, put it in a glass container, let sit overnight and strain the next morning.

For the Bloody Mix:

3 cups Clamato
2 Tbsp. Worcestershire Sauce
1 tsp. Tabasco sauce (less if you don't like spicy)
1 Tbsp. fresh lemon juice
1 tsp. prepared horseradish
1/4 tsp. ground black pepper
1/4 tsp. celery salt
1/4 tsp. garlic salt

OKAY, now we are ready. If you want to get fancy, rim your glass with a 50/50 mix of Tajin and kosher salt (rub lemon juice on the rim and dip it in the salt). Fill your glass with ice, pour either plain-old vodka, one or both of the infusions to fill 1/3 of the glass. Top with Bloody Mix. Stir it up, garnish with whatever you like or not at all. Personally, I'm not a fan of celery up the nose, but it sure is pretty.

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