

Teacher's One Minute Mary



- **1.5 oz Teacher's Highland Cream Whisky**
- 4 oz tomato juice
- 1/2 oz lemon juice
- Pinch of celery salt (reserve some for rim)
- Pinch of black pepper
- Two dashes each of hot sauce, Worcestershire
- Optional: 1/8 tsp of horseradish
- Optional garnish: rimmed glass, celery stalk, lemon or lime wedge

Add all ingredients except ice into a Boston shaker or pint glass. We will be “rolling” the Bloody Mary back and forth from the tin to the pint glass (or two pint glasses). We are not shaking this drink so it keeps nice and thick. After a couple of rotations, add ice and stir to chill, about 30 seconds. Rim your glass with lemon or lime wedge and press into a plate with salt and add ice. Strain the drink into a glass with fresh ice and add a stalk of celery and a lemon or lime wedge as garnish.



Mixing Tools

- Boston Shaker (or two pint glasses)
- Bar spoon (long handled iced tea spoon will work)
- Strainer (Hawthorne or julep)
- Jigger
- Ice
- Highball, Collins or pint glass
- Small plate
- Tomato juice (no salt added) (or V8, Clamato)
- Lemon juice
- Celery salt (or sea salt)
- Black pepper
- Hot sauce (optional – also suggested: Tabasco, Sriracha, Cholula)
- Worcestershire (optional- also suggested: soy sauce, fish sauce)
- Horseradish (optional)
- Optional garnish: celery, pickle spears, cocktail onions, cornichons, cherry tomatoes, cheese cubes, bacon, lemon and/or lime wedge, etc
- Knife

Ardmore Distillery
Saturday, April 10, 2021 @ 1:00pm