

The Perfect Bloody Mary



Want to make the perfect Bloody Mary? Skip the big production and garnish it with Old Wisconsin! The combination of savory and spicy will have you and your guests craving this elixir morning, noon or night.

Ingredients:

- 2 pint glasses
- Ice (enough to fill 3/4 of the glass)
- 1 part your favorite vodka
- 4 parts Bloody Mary Mix
- Old Wisconsin Beef Snack Stick or Snack Bites garnish

Directions:

1. Pour ice, vodka and Bloody Mary Mix into a pint glass, in that order.
2. Mix the contents of the pint glass by pouring them into a second pint glass.
3. Garnish with an Old Wisconsin Beef Snack Stick or a handful of Beef Snack Bites placed on a skewer.

Notes:

When it comes to garnishing your cocktail, we prefer to use fresh ingredients from the fridge – no chicken wings, soggy, neon-green pickles or deep-fried cheese curds. Here are a few suggestions:

- Cherry tomatoes
- Celery stalk
- Fresh cheese (we recommend mozzarella balls)
- A nice, crisp pickle spear