

## Seaside Bloody Mary

Yield: 1 pitcher

### Ingredients

- 1 can (46 oz.) tomato juice
- 1 bottle [Crown Prince Natural Clam Juice](#)
- 2 jars [Crown Prince Natural Anchovies in Pure Olive Oil](#), drained and minced well
- ¼ cup prepared horseradish
- ¼ cup Worcestershire sauce
- 1 ½ cups vodka (or your alcohol of choice)
- Tabasco® Sauce, to taste (or your favorite hot sauce)
- black pepper, to taste

### Suggested Garnishes

- celery hearts
- green olives
- cornichons or mini pickles
- whole pepperoncini
- anchovies (reserved from above, if desired)
- [Spicy Anchovy Candied Bacon](#)
- anything pickled



### Directions

Pour all ingredients into a pitcher and stir well. Keep chilled in the refrigerator until ready to drink.

Place garnishes on skewers that are of appropriate length for glass height and garnishes used.

Rim glasses with seasoning of choice or leave the rims bare. Fill glasses with ice and pour bloody mary into glass. Garnish and enjoy!