

BLOODY MARY FLIGHT

Bloody Marys are the perfect medium for capturing freshness and flavor of seasonal produce. Serve them in a trio of smart little highballs, one alongside one another to make for a fetching presentation. Be creative, using pickled green beans, chilies, and garlic, and try different varieties of tomatoes to create contrast in color and varying degrees of spiciness in your offerings. Pair them with [Blue Cheese Vodka Balls](#), oysters on the grill and [Hot Monkey-Glazed Fennel Almonds](#) for a simple and fabulous after work get-together. Or a before work get-together, come to think of it – you'll be seen as a team player and a real think outside the box-er. Take that, lady who always has a bowl of candy on her desk!

Ingredients:

Farmer's Market Bloody Mary

Bacon Bloody Mary

Yellow Tomato Bloody Mary

Directions:

1. To make a true *vodka flight*, prepare each Bloody Mary with a different New Deal spirit: [New Deal Vodka](#), [Portland 88 Vodka](#), [Hot Monkey Pepper-Flavored Vodka](#). (Or, you could just use any New Deal vodka in all three.)
2. Transfer Bloody Mary mix to large pitcher; season with pepper. Chill until cold, at least 1 hour.
3. For each drink, fill 8-ounce highball glass with ice cubes; pour in 1/4 cup New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka.
4. Add Bloody Mary mix; garnish with cucumber spear.



BLOODY MARY FLIGHT: FARMER'S MARKET BLOODY MARY

A smart way to use the abundance of summer produce...not to mention 2 cups of vodka!

Ingredients:

2-28oz.

Cans	Italian tomatoes with juice (only until the fresh ones are in season!)
1	English hothouse cucumber, peeled, chopped (about 2 cups)
½ cup	Fresh-squeezed lemon juice
2 T	Fresh cilantro leaves
4 t	Prepared horseradish
4 t	Worcestershire sauce
2 t	Celery salt
12 dashes	Hot pepper sauce (not necessary if you plan to mix this with Hot Monkey Vodka) New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka

Directions:

5. Working in batches, puree first 8 ingredients in blender until smooth.
6. Transfer Bloody Mary mix to large pitcher; season with pepper. Chill until cold, at least 1 hour.
7. For each drink, fill 8-ounce highball glass with ice cubes; pour in 1/4 cup New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka.
8. Add Bloody Mary mix; garnish with cucumber spear.



BLOODY MARY FLIGHT: BACON BLOODY MARY

It was only a matter of time. This recipe is brought to us by [Sic Semper Porcus](#), a blog dedicated to all things porcine. A featured member of our Bloody Mary Flight, and suggested as an important part of a complete breakfast, it is, as the folks at Sic Semper Porcus say “a must try recipe for any aspiring breakfast drinker”. (Matthew?)

Ingredients:

5	Large tomatoes
3	Carrots, peeled
4	Fresno peppers, stemmed
1 ½ Cups	Reserved cooking water
1 T	Worcestershire Sauce
4 T	Apple cider vinegar
3	Cloves garlic, diced
2	lemons, juice of
3 T	Ground black pepper
1 T	Ground fennel
3 T	Salt
2	Slices bacon, plus one slice per glass (plus one to eat while you make the drinks)
	New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka

Directions:

9. Boil the vegetables in water until tomatoes are tender.
10. Remove vegetables, reserve cooking water and peel the tomatoes.
11. Saute bacon to taste, and dice two strips.



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12. Combine all the ingredients (except water) in a blender and blend until a thick, smooth puree. (Yes, you are blending bacon).
13. Slowly add the water until it has thinned out to the desired consistency.
14. Add New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka, or a combination thereof, depending upon your tastes and fortitude.
15. Now pour over rocks, garnish wildly, and squeal like a piggy! Squeal!



BLOODY MARY FLIGHT: YELLOW TOMATO BLOODY MARY

This is adapted from a recipe by none other than the illustrious Martha Stewart. Really. By the way - did you know that Martha twitters? She really does – she's actually quite the twitterer. I bet she also enjoys herself a good bloody mary from time to time. Probably while she twitters. Keep up on Martha's latest shenanigans by following her-@MarthaStewart.

Ingredients:

1 lb	Ripe yellow tomatoes (about 4 medium)
¾ cup	New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka
5 T	Fresh-squeezed lemon juice (about 5 lemons)
20 dashes	Hot green pepper sauce, such as Tabasco, to taste
1 to 1 ½ t	Fresh horseradish, peeled and finely grated
1 t	Worcestershire sauce
¾ t	Coarse salt
¼ t	Freshly ground black pepper
	Celery hearts, for garnish

Directions:

16. Puree yellow tomatoes in a blender. Press through a fine sieve into a small bowl; discard solids.
17. Stir together tomato puree, vodka, lemon juice, Worcestershire sauce, green pepper sauce, horseradish to taste, salt, and pepper in a pitcher. If not using immediately, mixture can be refrigerated, covered, overnight.
18. Add New Deal Vodka, Portland 88 Vodka, or Hot Monkey Pepper-Flavored Vodka and reduce by half (about 2-3 minutes).
19. To serve, divide among 4 large glasses filled with ice. Garnish each glass with celery and cherry tomatoes on toothpicks.

