

Bone Broth Bloody Mary

INGREDIENTS

- 1 C fire roasted diced tomatoes
- ½ C tomato juice
- 1 C chicken bone broth
- 2 TBS coconut aminos
- 2 TBS Kimchi juice
- 1 ½ tsp Horseradish
- 1 tsp celery salt
- 1/3 tsp paprika
- 1 tsp siracha
- 1 ½ tsp chili powder

Rim

- 2-3 TBS chili powder
- 1 TBS paprika
- 4-6TBS Honey (or a local, raw honey)

Garnish

- Option for pickled ginger, celery stick, pickles, and/or black/green olives

1. To make combine all ingredients to blender (not including alcohol) and blend on low until well mixed.
2. In the meantime, combine chili powder and paprika and place on a flat plate. Pour honey on separate plate and dip glass into honey, coating the rim completely. Next, dip glass into spice mixture to evenly coat the rim.
3. Pour bloody mary mixture into glass and add alcohol.
4. Serve garnished with a stick of fresh celery, pickles, and/or olives on a cocktail pick.