

## **Basil Balsamic Bloody Mary's by Viking**

*Makes 4 cocktails*

- 1/4 cup plus 1 teaspoon celery salt, divided, or to taste
- 1 lime wedge
- 18 ounces spicy Bloody Mary mix (or Spicy Hot V8®)
- 6 ounces vodka
- 3 tablespoons freshly squeezed lime juice (about 2 limes)
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon hot pepper sauce (such as Tabasco®), or to taste
- 1 tablespoon prepared horseradish, or to taste
- 2 tablespoons aged balsamic vinegar
- 1 small bunch fresh basil, reserve 4 sprigs for garnish
- 8 to 12 blue cheese-stuffed olives, for garnish
- Special Equipment:
- 4 cocktail picks
- 4 chilled old-fashioned glasses
- Large cocktail pitcher

Pour 1/4 cup celery salt into a small saucer. Moisten the rim of each chilled glass with a wedge of lime, then gently press the rim of each glass into the celery salt.

In a large pitcher, mix together the Bloody Mary mix, vodka, lime juice, Worcestershire sauce, hot pepper sauce, horseradish, and balsamic vinegar; add the basil and muddle. Refrigerate until ready to serve.

Just before serving, stir the Bloody Mary mixture well, then remove and discard the bunch of basil. Taste and adjust the seasoning as needed with celery salt, hot pepper sauce, and horseradish.

Skewer 2 or 3 blue cheese-stuffed olives onto each cocktail pick. Fill each glass with ice, then add the Bloody Mary mixture. Garnish each with a sprig of basil and a skewer of blue cheese stuffed olives, and serve immediately.