

Enjoy New Years Day and National Bloody Mary Day!

Not only is today for **New Year's Day**, but it is also recognized as **National Bloody Mary Day**. Many people swear that a **Bloody Mary cocktail** is the perfect hangover cure. What is more interesting, is that of course, a Bloody Mary includes alcohol. Go and figure!

Are you curious when the first Bloody Mary cocktail was created? So are we. In a book by Andrew F. Smith, titled *Food and Drink in American History: "Full Course" Encyclopedia*, it provides some insight. According to the author, the Bloody Mary cocktail was first served in 1921, at The Ritz Hotel in **Paris, France**.

The cocktail was first named the **Bucket of Blood** and also called the Red Snapper. The Ritz Hotel bartender was Ferdinand "Pete" Petiot. Later on, he left Paris and headed to New York City. While there, he started serving his Bloody Mary drink to patrons at the New York King Cole Bar. This happened once prohibition finally ended. His cocktail recipe included: vodka, tomato juice, lemon juice, Worcestershire, cayenne and salt. Today it's the perfect cocktail to drink on National Bloody Mary Day!

So on January 1, 2018 it's time to celebrate both New Year's Day and National Bloody Mary Day! Whether you're recovering from your New Year's Eve party or looking for the perfect brunch cocktail, ring in the first day of the year. Toast the new years with a **Mexican Mary** from Tequila CAZADORES.

This delicious cocktail is a a spicy twist on the classic recipe. The Mexican Mary stars Tequila CAZADORES Blanco, an award-winning 100% agave tequila, and also features maggi sauce and a touch of dry chipotle powder. Garnish with a few

vegetables to ease into your “New Year, New You” resolutions, or with Mexican-style grilled shrimp if you’re yearning something a little heavier.

Now that you’re dying to try one, below is the recipe for a Mexican Mary cocktail from Tequila CAZADORES.

Mexican Mary

Ingredients:

- 2 oz. Tequila Cazadores Blanco
- 6 oz. of Zing Zang Bloody Mary
- ½ oz. fresh lime juice
- 2 dashes of Maggi Sauce
- 1/8 of teaspoon of dry chipotle powder
- Pinch of dry oregano
- Salt rim using Manny’s Salt (pasilla and guajillo chiles with a touch of hibiscus flower)

Method:

- Add all ingredients (besides salt) to a cocktail shaker and shake vigorously.
- Pour into salt rimmed glass.
- Garnish with Mexican style grill shrimp, kabob with tomatoes, fresno chile, Mexican zucchini and onion.

We hope you enjoy this Bloody Mary cocktail, as well as celebrate National Bloody Mary Day in VIP style! Follow our luxury blog for more, delicious cocktail recipes.

Photo: Tequila CAZADORES