

MIRU™

THE 1871 BLOODY MARY

Serving Size: 3 cocktails

INGREDIENTS FOR DRINK

- 8 oz. The 1871 Bloody Mary Mix
- 2 oz FEW Straight Rye Whiskey
- 3 dashes Fee Foam
- smoked salt (for rim of glass)
- celery heart, fresh dill, lemon twist (for garnish)

INGREDIENTS FOR 1871 BLOODY MARY MIX

- 24 oz. tomato juice
- ½ oz. fresh lemon juice
- ¾ oz. Worcestershire
- ¾ oz. soy sauce
- ¾ oz. pickle juice
- 1 tsp. dijon mustard
- ½ oz. Demerara syrup* (2:1): sugar and water
- 1 ¾ tsp. black pepper
- 1 tsp. coarse sea salt
- 1 tsp. smoked paprika
- ¼ tsp. cayenne pepper
- 1 tsp. garlic powder
- 1 tsp. onion powder
- ¾ tsp. ground mustard



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METHOD FOR DRINK

1. In a mixing glass, add The 1871 Bloody Mary mix, FEW Rye Whiskey, Fee Foam, and a scoop of ice.
2. Shake briskly for about 10 seconds.
3. Strain over fresh ice into prepared pilsner glass.
4. Garnish with celery heart, fresh dill and a lemon twist.

Optional glassware prep: Rim a tall pilsner glass with smoked salt and place in the freezer for 2 hours.

METHOD FOR 1871 BLOODY MARY MIX

1. Mix all wet and dry ingredients together.
2. Blend or whisk well until all ingredients are incorporated.
3. Let rest in a cooler for 24 hours.
4. When ready to use, blend or whisk once again until all ingredients are incorporated.
5. Strain through a chinois and keep cool.

*METHOD FOR DEMERARA SYRUP

1. Mix 2 parts Demerara sugar to 1 part water, and heat on the stove top until sugar is dissolved.
2. Let cool.

