

Bloody Good Mary

border, Sobelman's The Bloody Masterpiece, which was voted Milwaukee's best Bloody Mary by Milwaukeeans, features 13 garnishes: Brussels sprout, celery, onion, mushroom, cherry tomato, lemon, pickle, shrimp, sausage, cheese, olive, green onion, asparagus and their bacon cheeseburger slider.

Milwaukee hosts more than one annual Bloody Mary competition to find the best among many. Steny's Tavern and Grill won Milwaukee's Best Bloody this spring and has done so in the past. Their special ingredients are a secret sauce and – guess what? – clamato juice. So, technically, they're making a Bloody Caesar, but guess no Canadian has thought to tell them.

Speaking of ingredients, the East Side in Milwaukee was the first in the U.S. to fashion a celebration of the tomato, which includes a tomato fight after La Tomatina Fight in Spain. (Other cities across America have since replicated it.) This event includes, of course, a Bloody Mary competition with a popular vote for Best Bloody Mary and the famous Tomato Fight. About 6,000 pounds of rotten tomatoes are donated by Maglio & Company, with proceeds from the fight registration donated to organizations that fight hunger. This year's Tomato Romp took place on Sept. 13.

Wisconsin, truth be known, has more than its fair share of over-the-top Bloody Marys. Apparently, Wisconsinites love their cheese, meats and booze – and if it's all together, so much the better. *The Bloody Trail* by Susan Fiebig is a guidebook to the best Bloody Marys in Wisconsin (www.thebloodytrail.com).

The most insane Bloody Marys come out of O'Davey's Pub in Fond du Lac, Wis. They create an epic lim-

ited-edition drink that's available on the first Sunday of each month from 11:30 a.m. until supplies run out. Their first was garnished with a bag of popcorn, peanuts, sausage slices, a soft pretzel, nachos, green beans, pickles, bacon, cheese curds and several cheeseburger sliders. News of it went viral on social media.

Wisconsin also does something unique with its Bloody Marys – they almost always serve them with a beer chaser.

"The beer chaser or sidecar is quint-essentially a Wisconsin phenomenon and a good one at that," said Craig Molitor, president of Fond du Lac Area Convention and Visitors Bureau. "Bloody Mary is my drink of choice in many situations. When I moved from Michigan four years ago and started getting the little beer automatically with my bloodies ... ▶

THE CLASSIC BLOODY MARY

The website BestBloodyMary.com gives this as the classic Bloody Mary recipe for entertaining at home. This will make about six drinks depending upon the size of your glasses and how much ice you add.

1 quart	tomato juice
1 cup	vodka
1 tbs	Worcestershire sauce
1 tbs	fresh lime juice
½ tsp	Tabasco sauce
	Lime slices and celery stalks (optional garnish)

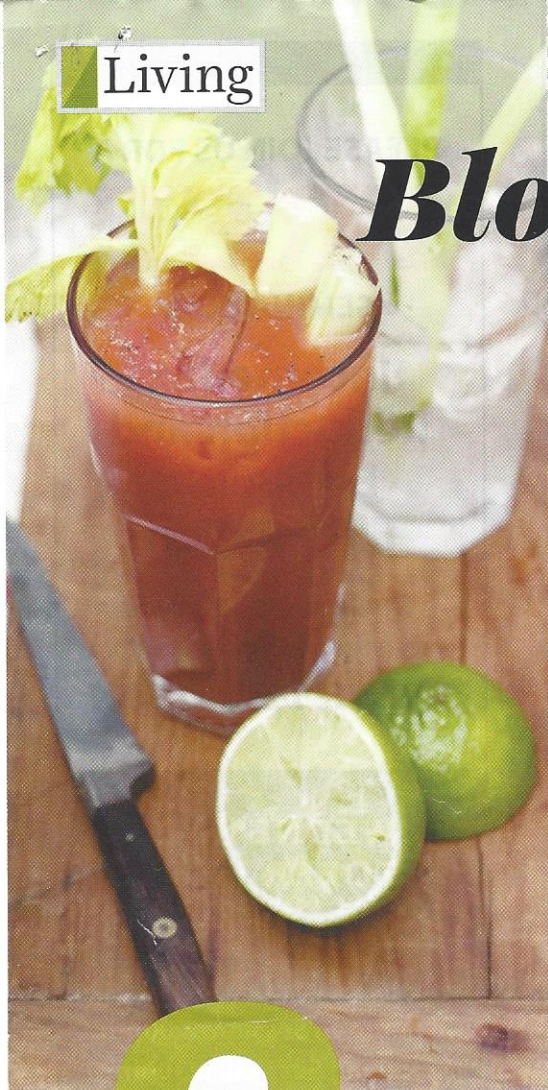
- Mix all ingredients in a jug.
- Pour into a tall glass filled with ice and garnish with a lime slice and celery stalk.

Serves 6

CANADA has its beloved Caesar as our official cocktail while America still worships the Bloody Mary. Both lend themselves to the garnish-as-a-meal syndrome.

Hopgood's Foodliner in Toronto, for example, offered a Caesar topped with fresh B.C. spot prawn, fried Andouille sausage and jalapeño pepper when the prawns were in season this spring. Score on Davie in Vancouver was inspired by the idea of cheeseburgers on Bloody Marys to come up with their versions of a Caesar. The \$60 Checkmate Caesar, which has been selling out since it was put on the menu, features a jaw-dropping roasted chicken, pulled pork hot dog, burger, pork slider, hot wings, onion rings and a brownie to cap off the meal on a glass.

Not to be outdone south of the



the skies parted, the angels sounded off... and I knew I had found my home. As a matter of fact, I often send my cousin a picture of my Bloody Mary next to the requisite sidecar – I like Pabst or Spotted Cow – and I say to her in the text L.A. may be cool, but it ain't as cool as Wisconsin."

BestBloodyMary.com is a site for fans of this classic drink, which, according to them, is never the same from one bar to the next. The site was created to answer the question, "Where we can go for a good Bloody Mary today?" Their U.S. base of Bloody Mary rankings has 567 entries from all over the States, though Wisconsin does seem to dominate, and there are none from Canada.

For an upscale Bloody Mary experience, go to any St. Regis hotel bar in the world. The Bloody Mary is the signature cocktail of the St. Regis brand, with each hotel crafting its own interpretation of the libation. When I stayed at the St. Regis Aspen, I was delighted to find they had an entire cocktail menu list just for Bloody Mary-style drinks.

It all started in 1934 when Fernand Petiot, the bartender at The St. Regis New York's King Cole Bar, perfected the recipe for a vodka-and-tomato juice cocktail he dubbed the Bloody Mary. Deemed too racy a name for the hotel's clientele, it was rechristened the Red Snapper. While the latter moniker may not have stood the test of time, Petiot's spicy concoction certainly has.

Today, the Red Snapper is generally known as a classic Bloody Mary made with gin instead of vodka – though the St. Regis in New York makes it the original way. There are many other spirit switches to the classic recipe (which uses vodka) such as the Bloody Maria, which subs in tequila. The St. Regis bars up the ante with the creativity behind their drinks. Cheers to a bloody good drink. —Margaret Swaine

THE SIGNATURE BLOODY MARY MIX

1/4 cup	lemon juice
2	cans (1 gallon each)
	tomato juice
1	bottle (325 ml)
	Worcestershire sauce
1 tbsp	each freshly ground
	black and white pepper
Pinch	cayenne pepper
2 tbsp	celery salt
2 tbsp	whole black peppercorns

■ Pour ingredients into a container and shake well. Use immediately or seal and refrigerate. Strain peppercorns before adding alcohol. Makes 3 gallons or 11 litres.

RED SNAPPER (The Original)

Served at the birthplace of the Bloody Mary, this classic bears the original name and recipe of its creator, Fernand Petiot. (The St. Regis New York)

1 oz	premium vodka
11 oz	Signature Bloody Mary Mix (recipe above)
1	lemon wedge for garnish

■ To ice-filled glass, add vodka. Fill with Bloody Mary mix and garnish with lemon.

BLOODY SMOKE

A tribute to the distilling traditions of its address, this cocktail derives its smokiness from 10-year-old whisky and black pepper (note the Clamato in the mix). (The Lanesborough, a St. Regis Hotel, London, England)

1 oz	Ardbeg Ten Years Old whisky
1 oz	lemon juice
1 oz	Clamato juice

4 oz	Signature Bloody Mary Mix (recipe left)
1/8 tsp	freshly ground black pepper
	Chives

■ Combine whisky, lemon juice and Clamato juice and shake. Pour into an 8-ounce rocks glass filled with ice. Top with Bloody Mary mix and ground black pepper. Garnish with chives.

GOLDEN GATE MARY

Red and orange ingredients – from tequila to chili pepper – give this libation the vermilion hue of a Pacific sunset. I love the use of tomato water for freshness and lightness. (The St. Regis San Francisco, San Francisco)

1 lb	tomatoes (or 1 large can)
Pinch	chili powder
4 oz	premium tequila
1	dried heirloom tomato chip, for garnish

For the rim

Worcestershire sauce
Mix of salt, black pepper, celery salt, horseradish and dried lemon zest

■ Rough chop tomatoes; strain through cheesecloth into large bowl. Add chili powder to water, cover and refrigerate overnight.

■ Wet a 16-ounce martini glass with Worcestershire sauce and dip in salt, pepper, celery salt, horseradish and dried lemon zest mixture.

■ Combine tequila and 2 ounces of Chili Pepper-Infused Tomato water; shake with ice, then strain into glass.

■ Serve chilled. Garnish with tomato chip.