

WAC Brand Standard Recipe (Proprietary & Confidential)

Entrée Name: Bloody Mary
 Menu Category: Beverages
 Effective Date: 1-Jan-23
 Work Station: Bar
 Prep Time: 1 minute



Equipment, Cooking Utensils and Plateware

Ingredients

Equipment, Cooking Utensils and Plateware		Ingredients					
Item	Details	Item	Unit Size	Unit Type	Instructions		
1	Bar Glass Rimmer	Filled with lime juice, kosher salt, and sugar	1	Salt	tsp	Kosher, rimmed glass	
2	Glassware	16oz clear	2	Ice Cubes	1	Glass	Fill glass 1" below the rim with ice cubes
3	Ice Scoop	12oz	3	Worcestershire sauce	3	Shakes	Approx. 1/2 tsp.
4	Shot Glass	1.5oz SS Jigger Shot	4	Tabasco sauce	2	Shakes	Approx. 1/4 tsp
5	Black Pepper Shaker		5	Black Pepper	3	Quick dashes	Course ground, approx. 1/4 tsp
			6	Vodka	1.5oz	FL	One shot
			7	Bloody Mary Mix	6oz	FL	
			8	Celery Stalk	1	Each	
			9	Lime Wedge	1	Each	
			10	Stuffed Green Olives	2	Each	Speared together with plastic garnish pick

Preparation Instructions

- Using the bar glass rimmer, garnish 16oz glass with kosher salt.
- Fill 16oz glass with ice cubes 1" below the rim of the glass.
- Pour one full shot (1.5oz) vodka into glass.
- Add 3 shakes of Worcestershire sauce, 2 shakes of Tabasco sauce, and 3 quick dashes of ground black pepper.
- Give Bloody Mary mix bottle a quick shake then pour into glass and fill approximately 1/2" below rim of glass.
- Place celery stalk into Bloody Mary as shown in recipe photo
- Garnish rim of glass with a lime wedge as shown in recipe photo.
- Place stuffed green olives as shown in recipe photo.

Critical Sensitivities

Storage / Holding Procedures

1		1	
2		2	
3		3	
4		4	