



STONE EDGE FARM KITCHEN LARDER COOKBOOK

SEASONAL RECIPES FOR PANTRY AND TABLE



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RIZZOLI
NEW YORK



BLOODY MARIA

MAKES TWO 12-OZ/375-ML DRINKS

To put a Mexican spin on this classic brunch cocktail, we use a smoky mescal in lieu of the customary vodka. —Mike

- 1–2 tablespoons Chile Spice Mix (page 149)
- 2 lemon wedges
- Ice cubes made with filtered water
- 8 oz/250 ml Tomato-Vegetable Juice (page 144)
- 4 oz/125 ml top-shelf mescal
- ½ oz/15 ml fresh lemon juice
- ½ oz/15 ml fresh lime juice
- ½ teaspoon prepared horseradish
- ½ teaspoon peeled and grated fresh ginger
- 1 teaspoon Fermented Red Pepper Paste (page 147) or Tabasco sauce, or to taste
- 1 teaspoon dill pickle or other lacto-fermented pickle brine (page 23)
- 6 dashes of Asian fish sauce, or healthy pinch of artisanal sea salt
- 2 dill pickle wedges or skewers of small whole pickles for garnish

Sprinkle the spice mix on a small saucer. Lightly run a lemon wedge around the rim of a highball glass to dampen it, then invert the glass onto the spice mix. Repeat with a second highball glass and lemon wedge. Fill each glass with ice and then drop in a lemon wedge.

Fill a large cocktail shaker half full with ice cubes. Add the vegetable juice, mescal, lemon and lime juices, horseradish, ginger, pepper paste, pickle brine, and fish sauce, cover, and shake well. Strain into the glasses. Garnish each glass with a pickle wedge.

