

# Traeger Smoked Bloody Mary

It's time to fire up the Traeger and let that wood fired fun infuse your bloody mary. We take this classic to the next level and finish it off properly with some candied bacon and smoked olives. Happy Cooking, Chef Jason

**Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary**

**Yield:** Makes 1 Cocktail

**Prep time:** 30 Minutes (Bacon Candy and Smoked Olives)

## *Ingredients*

<i>Measure</i>	<i>Ingredient</i>	<i>Prep Notes</i>
1 tbsp	Traeger Cocktail Salt	Ace SKU 8924409
2 fl oz	Vodka, Choice	
¾ cup	Traeger Smoked Bloody Mary mix	Ace SKU 8924425
2 dash	Worcestershire Sauce	
Taste	Bayou Dust, 5280 Culinary	Ace SKU 8561961
1 rib	Celery, Center Rib, With Leaves	
2 slice	Bacon, Candied or Maple Glazed	Traeger Smoked
3 ea	Green Olives, Large, Smoked or Dried	Traeger Smoked

## *Preparation Directions:*

Using Traeger Cocktail Salt, salt the rim of a 12 oz Mason Jar

Fill Mason Jar with Ice

Using a cocktail shaker, Filled with Ice add the following:

2 Fl Oz Vodka (your choice)

¾ Cup Traeger Smoked Bloody Mary Mix

2 dash Worcestershire Sauce

Put top on shaker and secure

Shake actively for 10-15 seconds

Pour over ice in mason jar

Garnish with

Bayou Dust

Celery

Candied Bacon

Green Olives