

MEETINGS+ CONVENTIONS+ HAPPY HOUR

The Bloody Caesar was first created in Calgary in 1969 by bartender Walter Chell.

DIRECTIONS

Rim a highball glass with lime (or lemon), celery salt, and salt. Add vodka and juice to ice, and season with pepper, Worcestershire sauce, and Tabasco. Stir, and garnish with a celery stick.

INGREDIENTS

- 1 1/4 oz. vodka
- 6 oz. Mott's Clamato juice
- Celery salt to taste
- Celery stalk
- Lime wedge
- Pepper to taste
- Dash Tabasco pepper sauce
- Dash Worcestershire sauce

BLOODY CAESAR

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