



EHK SAUCY FACTS

The carb content from Eat Happy Kitchen's marinara sauce is from the naturally occurring carbohydrates in tomatoes and nothing else.

The Bacon Bloody Marinara

(Yields 1 cocktail)

Ingredients

Bacon grease at room temperature
Salt
Ice
2 ounces vodka
1/2 - 3/4 cup Eat Happy Kitchen Tomato Basil Marinara depending on your desired tomato level
1 tablespoon pickle brine from any jar you have in your fridge
1/4 teaspoon prepared horseradish
1/4 teaspoon smoked paprika
1/8 teaspoon Worcestershire sauce
1/8 teaspoon celery salt
1/8 teaspoon hot sauce or more if you like spicy
1/4 cup plain soda water as needed to taste (optional)
Freshly ground pepper
Pimento stuffed olives for garnish
Dill pickle spear for garnish
Celery stalk for garnish
Crisply cooked bacon pieces for garnish



Directions

Roll rim of a highball glass in room temp bacon grease then roll in a thin layer of salt to salt the rim of the glass.

In a cocktail shaker filled with ice, shake vodka, marinara, pickle brine, horseradish, Worcestershire sauce, celery salt, smoked paprika, hot sauce, and a few twists of freshly ground pepper until ice cold, about 30 seconds. Pour into a highball glass and float soda water as desired, to taste.

Garnish with an extra twist of fresh ground pepper, olives, pickle, celery stalk, and of course, BACON. Enjoy!