

Peppered Gin Mary

2 OZ. UNCLE VAL'S PEPPERED GIN

.5 OZ. DEMETR'S CHILIES AND PEPPERS BLOODY
MARY SEASONING (OR TO TASTE)

6 OZ. TOMATO JUICE (NOT FROM CONCENTRATE)

METHOD

Build in shaker tin with all ingredients. Add ice, cap with other side of tin and shake lightly for 4 seconds. Pour the shaker into the pint glass and place the celery stock into the glass as well as the garnish skewer and serve.

UNCLE VAL'S PEPPERED GIN

An excellent sipping gin and a highly versatile mixing gin for cocktails with a firm blast of black pepper and a hint of charred red peppers. A crisp, salty pepper morphs into sour on the middle tongue with soft sweet juniper followed with a pleasant and lingering peppercorn finish.