



VEGAN MEATLESS MARY

INGREDIENTS

FOR BLOODY MARY MIX
(per cocktail)

2 oz. vodka
5 oz. tomato juice
2 dashes Tabasco sauce
1 t prepared horseradish
1 dash vegan Worcestershire sauce
celery salt for rim
lemon wedges for rim & mix
lime wedges for rim & mix
Pinch each: black pepper, smoked paprika
Garnish: green olives, celery rib, kabab (below)

FOR KEBABS

14 oz. Plant-Based Breakfast Sausage
½ cup small white onion, diced
1 piece ginger (1"), peeled and diced
3 large garlic cloves, diced
Pinch each: cumin & paprika
2 T parsley
2 T mint
2 T dill

TIME: 35 mins (Prep Time 15 mins / Cook Time 20 mins) SERVES: 6-8 TYPE: Vegan

INSTRUCTIONS

- 1 Add all Kebab ingredients together, wet your hand in water, scoop a "meatball size" portion, form into a ball, then roll into sausage shape. Thread a skewer through sausage – be sure to press and shape to secure meat around skewer. Continue until all the kebabs are ready.
- 2 Heat grill pan on medium-high heat. Place kebabs, leaving space in between (you may need to cook in more than one batch).
- 3 Let cook for at least 5 minutes before you try to move it. When it's done on one side it will release from pan. Turn to the other side and cook for 5 more minutes. Remove from pan.
- 4 Remove sausage shape from skewer, cut each into thirds, reset onto skewer using a green olive in between each piece.
- 5 Place celery salt on a small plate. Rub the lemon and/or lime wedge along the rim of a pint glass. Roll the outer edge of the glass in celery salt to coat, fill glass with ice and set aside.
- 6 Squeeze the remaining lemon and lime wedges into a shaker, drop wedges into shaker. Add the remaining ingredients, ice and shake gently. Strain into the prepared glass.
- 7 Garnish your drink with the kebab & a celery stalk. Enjoy!

QUICK TIP



Add your favorite garnish. Cucumbers, jalapeños, pepperoncinis...anything goes

Before
the butcher™