



In the words of Greenday's Mike Dirnt, "sometimes you need coffee, and sometimes you need a Bloody Mary."

3 ways to make a Bloody Mary

But don't limit your options: There are multiple ways to make a Bloody Mary the next time you're hosting brunch – from extra-spicy versions to virgin mocktails that even the kids can enjoy.

Get your tomatoes ripened, salt the rims of your glasses and slice those lime wedges... Here are our favourite three Bloody Mary recipes, and how to make them perfectly every time:

1. The Twisted Classic

As the old adage goes, if something isn't broken, don't fix it. But where would we be if all the innovative people of the world had simply left everything as it was? If you're making something better, there's no need to stick to the classic formula. The same goes for this modern take on a traditional Bloody Mary recipe, inspired by chefs [Ian Gustin and Colin Wells](#) and featuring a trilogy of pepper ingredients for an added flavour punch:

Mix it up (makes 4):

- 1 cup vodka
- 1/4 cup onion, finely chopped
- 1 tsp crushed garlic
- 1 small chopped jalapeño (no seeds)
- 1 tbsp lemon juice
- 1 tsp tabasco (or other hot sauce)
- 2 1/2 cups tomato juice
- 4 tsp horseradish
- 1 tsp celery salt
- 1/2 tsp black pepper
- half-rounds of lime to serve

2. The Green Machine

Chillies aren't our only source of spicy heat. Why not experiment with this

Asian take on a bloody mary recipe, inspired by bar manager [Michelle DeSpain](#)? It breaks flavour boundaries with a hearty dose of wasabi and ginger:

Mix it up (makes 4):

3 cans tomato juice

1 to 2 tbsp wasabi paste

3 tbsp tamari

3 tbsp sriracha

3 tbsp lemon juice

3 tbsp lime juice

2 inches fresh ginger, grated

2 tbsp fish sauce (optional)

a few pinches of fresh ground black pepper

garnish with pickled cucumber and black sesame seeds

3. **The Free Mary**

Fancy the refreshing burst of Bloody Mary flavour – but not so keen on the alcoholic element? Whether you're mixing drinks for youngsters, don't feel like drinking alcohol with your breakfast or are catering for adults who can't, these [mocktails](#) will hit all the right notes:

Mix it up (makes 1):

90ml tomato juice

15ml lemon juice

a dash of worcestershire sauce

a pinch of Celery salt

pinch of ground pepper

2 dashes hot sauce (we like tabasco)

garnish with cucumber slices or celery stalks