

Pickled

from Dicey Garber

Difficulty

Bottle Short of a Six Pack

Pickle Ingredients

3 garlic cloves, peeled and sliced lengthwise
1 Tbsp/3 g dill, dried
1 c and 3 Tbsp/236ml and 44 ml vodka, divided
2 Tbsp/36 g coarse salt
1 lb /.45 kg fresh green beans, as long and straight as you can find, cleaned and ends trimmed
1/2 c/118 ml water
1/2 c/118 ml white vinegar
1/2 c/118 ml white wine vinegar

Bloody Mary Ingredients

7 oz/200 g fresh tomatoes, processed with an immersion blender or food processor until no chunks remain
1/4 tsp/1.2 ml Worcestershire sauce
1/4 tsp/1.2 g horseradish, ground, packed firmly
1/2 tsp/5 g salt
1/4 tsp/1.2 ml fresh lemon juice
1/4 tsp/1.2 ml Tabasco® Chipotle sauce
lemon, cut into wedges for garnish
green bean pickles for garnish

You Will Also Need

- one 1-quart canning jar, with lid and ring

Bartender's Notes

• NB: shot sizes vary internationally, so we will use ounces and milliliters. In the U.S., a shot equals one and a half ounces.

This recipe makes 1 quart of pickles.

Each Bloody Mary is mixed in the glass so you can make as many as you like.

Directions

Make the Pickles:

Put garlic, dill, 3 Tbsp vodka, and salt in the canning jar. Next, stack the beans in neatly, lining them up lengthwise. In a saucepan, heat remaining vodka and vinegars just to boiling. Pour vodka-vinegar mix into the jar and close with lid and ring. Refrigerate for 8 hours or more before using.

Make the Drink:

Pour tomatoes into a large highball glass. Add remaining ingredients one at a time, stirring gently between each one. Garnish with a lemon wedge and 2 or 3 pickled green beans.



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