



MORNING GLORY

BY BEN BOSKOVICH
PHOTOGRAPHY BY CAYLA ZAHORAN

OK, it could be just an excuse, but celery is in season, and we were looking for a way to celebrate with a Bloody Mary. Voila! We had NOLA on the Square Bartender Megan Fitzgerald mix us up a bloody with a little NOLA kick. Fitzgerald even added a teaspoon of minced celery to her Bloody Mary mix, which she refers to as “A Bartender’s Jambalaya.” “A Bloody Mary can be a snack and a refreshment, so something like celery adds a crisp, refreshing balance to the tomato juice, and can be (more than just) a beautiful garnish,” she says. 🍷

NOLA ON THE SQUARE BLOODY MARY

Servings: 1

INGREDIENTS:

Worcestershire sauce
Crystal Louisiana Hot Sauce
Horseradish
1 teaspoon celery, minced
Kosher salt
Freshly ground black pepper
Pickled Okra brine
Two ounces Smirnoff Triple Distilled
Vodka
NOLA-seasoned tomato juice
1 Queen Olive
1 lime wedge
1 piece pickled Okra
1 celery stalk

DIRECTIONS:

Fill Hurricane glass with ice, and add three dashes of Worcestershire, followed by four to five dashes of hot sauce, and half bar spoon of horseradish. Next, add minced celery, a pinch of kosher salt, and three to four turns of fresh ground peppercorns, followed by pickled Okra brine. Add vodka, and top glass with tomato juice and garnish with olive, lime, and pickled okra. Finally, add stalk of celery.