

Spicy Bloody Caesar with Avocado



Serves 1

Ingredients

Bloody Caesar

- 1 lime wedge
- 1 tbsp. (15 ml) Espelette pepper
- 1 tbsp. (15 ml) celery salt
- 2 tsp. (10 ml) sesame seeds
- Ice cubes, as needed
- 3 oz. chilled vodka
- Tabasco, to taste
- Worcestershire sauce, to taste
- Clamato sauce (homemade or store-bought)

Garnishes

- Avocado wedges
- Stuffed olives
- Cherry tomatoes
- Hot peppers
- Stalks of celery

Preparation

1. Mix the Espelette pepper with the celery salt and sesame seeds.
2. Run the lime wedge around the edge of the glass and dip the glass in the mixture.

