

**Spicy Bacon Bloody:** Brunch all day with Mizkan's spicy version of the classic hangover cure with tomato juice, Worcester sauce and **Mizkan Red Jalapeño Puree**

- **Red Jalapeño Puree**

**Spicy Bacon Bloody**

10 small slices of bacon

2 tablespoon Mizkan Red Jalapeño Puree

4 tablespoons dark brown sugar

60 oz tomato juice or bloody mary mix

2 oz Mizkan Red Jalapeño Puree

½ oz Worcestershire Sauce

½ teaspoon celery salt

1 lime, sliced

1 red jalapeno, sliced

10 small pieces of celery

Heat oven to 400 degrees. Lay bacon on a parchment and brush with red jalapeño puree and sprinkle generously with dark brown sugar. Bake until crispy, about 15 minutes. Set aside to cool.

In a pitcher, combine tomato juice, Red Jalapeño Puree, Worcestershire sauce and celery salt. In each glass add ice and pour 6 oz in each. Garnish with lime, red jalapeno, celery and spicy bacon.

Yields 10 servings