

CLASSIC CANADIAN CAESAR

INGREDIENTS

CAESAR MIX

- 2 tbsp Worcestershire sauce
- 1 1/2 tbsp BBQ sauce
- 1 tbsp pickle juice
- 1 tsp soy sauce low sodium
- 1/2 tsp tabasco sauce
- 1/2 tsp horseradish
- 1/4 tsp onion powder
- 1/2 tsp steak spice

FOR CAESARS

- 2 cups ice
- 4 oz vodka (leave out for mocktail)
- 4 cups Clamato juice

GARNISH (OPTIONAL)

- 1/4 cup caesar rim seasoning
- 4 extreme beans
- 1 lime cut into wedges
- 2 pickles cut in half lengthwise

INSTRUCTIONS

- Combine all the caesar mix ingredients and mix well.
- Wet the rim of 4 glasses or jars (you can either use water, or use a fresh lemon or lime) then dip the glass rim into a plate with caesar rim seasoning.
- Fill all glasses half way with ice. Divide the caesar mix equally among the 4 glasses. Add 1 oz of vodka in each glass and a cup of the Clamato juice. Mix well using a long spoon.
- Garnish with extreme beans, pickles and lime wedges. Enjoy!

