

How To

Turn Your Bloody Mary Into a Meal

The folks from the **HARD ROCK HOTEL & CASINO BILOXI** put a surf'n' turf spin on the classic hangover cure.

THE DRINK

- 1½ oz. Tito's Handmade Vodka
- 12 oz. tomato juice
- 2 dashes Worcestershire sauce
- 3 dashes Tabasco
- ¼ tsp. each grated horseradish, celery salt, and pepper
- The juice of 1/8 piece each fresh lemon and lime
- Dash of anchovy paste (or two fresh anchovies ground until smooth)

Stir together all the ingredients except for the vodka in a 20 oz. shaker glass. Add the Tito's and ice, shake well, and pour into a tall glass. Garnish with celery and a stalk of asparagus.

THE SURF

- 1 Add one shrimp (peeled and deveined) to a small pot of boiling water that's been seasoned with 1 tsp. crab boil and the juice of one lemon. Cook for about three minutes, and then shock with an ice bath to keep it from overcooking. Set aside.

- 2 Grill one andouille sausage and cut off a one-inch chunk. Wrap the shrimp around the piece of sausage and stick it onto a six-inch skewer. Add it to the glass.

THE TURF

- 1 Season a 2.5 oz. Kobe beef patty with salt and pepper, set it on a charbroiler, and sear until markings are visible.
- 2 Brush a mini ciabatta roll with butter and toast it. Mix 1 Tbs. mayo with a couple of drops of sriracha and spread that onto the roll.
- 3 Place the beef patty on the roll and top with shredded lettuce, Tabasco-fried red onions, and Boursin cheese pressed into a wheel. Put a pickle on a six-inch skewer, then a grape tomato, then the slider, and finally another grape tomato to secure it all in place.

DRINK, EAT, GO BACK TO BED!

