



MIX YOUR MARY

HERE ARE A FEW OF OUR FAVORITE WAYS TO "MIX YOUR MARY" INSPIRED BY A CITY WE LOVE... *AUSTIN, TEXAS.*



TRADITIONAL BLOODY MARY

6OZ BARBECUE WIFE BLOODY MARY MIX
1 ½ OZ. PREMIUM VODKA
ENJOY OVER ICE!



MICHELADA STYLE

6OZ BARBECUE WIFE BLOODY MARY MIX
1OZ. PREMIUM TEQUILA
4 OZ. CERVEZA
GARNISH WITH SQUEEZED LIME
ENJOY!



ATX BARBECUE BLOODY MARY

6OZ BARBECUE WIFE BLOODY MARY MIX
1 ½ OZ. PREMIUM VODKA
INSERT SMOKED BEEF OR PORK RIB
ENJOY OVER ICE!

SERRANO PEPPER INFUSED VODKA TO INFUSE VODKA WITH PEPPERS, YOU'LL NEED:

- CLEAR LARGE 48 OUNCE GLASS CONTAINER WITH AN AIRTIGHT LID
- 750-ML (A STANDARD SIZED BOTTLE) GOOD QUALITY VODKA, IN THE ORIGINAL BOTTLE
- 3 - 6 FRESH SERRANO PEPPERS
- A CUTTING BOARD
- RUBBER GLOVES
- A SMALL STRAINER OR COLANDER



- 1 **PREPARE THE PEPPERS.** Put on rubber gloves, and use a sharp paring knife to slice each pepper in half. Then, remove the seeds, which contain most of the pepper's heat, along with the ribs, and discard them.
- 2 **ADD THE CHOPPED PEPPERS TO YOUR JAR.** Pour the vodka from its original bottle into the infusion jar. Save the original vodka bottle. Seal your infusion jar, and set it on your kitchen counter, allowing it to steep. It will take between 2 and 5 days to infuse vodka with peppers. Check the mixture after 48 hours, and then check it daily until you're satisfied with the strength of the pepper flavor. If it becomes too spicy, just add more vodka to the mixture to bring the heat down.
- 3 **STORING YOUR PEPPER INFUSED VODKA.** Using a small strainer or colander, strain the vodka, separating out the peppers. You can discard them or store them in a container in the refrigerator for garnish.
- 4 **KEEP YOUR VODKA INFUSED WITH PEPPERS IN THE REFRIGERATOR.** Chilling the liquid will preserve the flavors for a longer period of time.

PRO TIP: If you have a Smoker handy, or can highjack your local pit master for help, throw the Serrano peppers on the smoker for 30mins-1hr for an added smokey pop. Put some South In Your Mouth!



SMOKED SERRANO PEPPER BARBECUE WIFE BLOODY MARY
4OZ BARBECUE WIFE BLOODY MARY MIX
1 1/2 OUNCES OF SMOKED SERRANO PEPPER INFUSED VODKA
GARNISH WITH SMOKED SERRANO

BARBECUEWIFE.COM

JUNK FREE *Gluten Free*
Small Batch
VEGETARIAN FRIENDLY
SMOKED BLACK PEPPER
FRESH *ALL NATURAL*
INGREDIENTS