

YOUR GO TO

SHOPPING LIST

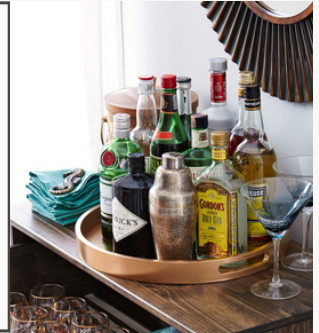
GET YOUR MIXERS

PICK UP A BOTTLE OF EACH
DIANE'S ORIGINAL BLOODY MARY MIXER
DIRTY DIANE'S JALAPEÑO BLOODY MARY MIXER



SPIRIT COLLECTION

VODKA
TEQUILA
GIN
BOURBON
MEZCAL
SAKE
ZERO PROOF BLOODY MARY'S ARE JUST AS DELICIOUS!



GLASS OPTIONS

SHOW YOUR GLAM HERE WITH A SEXY STEM FOR A BIT OF ELEGANCE, STURDY PINT GLASSES, OR THE SHABBY CHIC RUSTIC MASON JAR TO SHOWCASE YOUR CONCOCTION.



CHOOSE YOUR FIXIN'S

- RIMMING SALTS
- MELODY OF CITRUS'S (LEMON, LIME, ORANGE)
- FRESH CELERY, CUCUMBER, OR CARROT
- KOSHER PICKLE SPEARS
- PICKLED BEANS AND/OR OKRA
- JALAPEÑOS, CHERRY PEPPERS OR CAPER BERRIES
- MARINATED PEARL ONIONS
- SPANISH QUEEN OLIVES STUFFED WITH PIMENTOS
- POACHED JUMBO SHRIMP
- FOR THE MEAT LOVERS, BACON OR BEEF JERKEY
- SELECTION OF HOT SAUCES FOR ADDITIONAL HEAT



STEP-BY-STEP

DRINK PREP

IN AN 8-10OZ GLASS, YOU CAN USE EITHER WITH A STEM FOR A BIT OF ELEGANCE, A PINT GLASS FOR THAT CASUAL SUNDAY FEEL, OR THE NON-FUSS RUSTIC MASON JAR TO SHOWCASE YOUR CONCOCTION. RUN A PIECE OF, LEMON, LIME OR ORANGE AROUND THE RIM.



PREP THE GLASS

IN A SMALL PLATE OR A SHALLOW BOWL, FILL WITH A SPICE BLEND, LIKE TAJIN, OLD BAY OR KOSHER SALT FOR A SAVORY OR SPICY RIM. THEN DIP THE RIM OF THE GLASS IN A CIRCULAR MOTION AND TAP ANY EXCESS THAT MAY GET STUCK TO OTHER PARTS OF GLASS.



MAKING THE DRINK

INTO YOUR RIMMED GLASS, ADD ICE, 2 OZ. OF YOUR SPIRIT OF CHOICE, VODKA, TEQUILA, GIN, BOURBON AND ANY ADDITIONAL HOT SAUCES IF SO DESIRED.



GARNISH & SERVE

THEN ADD YOUR DIANE'S CLASSIC OR DIRTY DIANE JALAPEÑO MIXER, A FEW TURNS FROM YOUR PEPPER-MILL, DASHES OF YOUR RIMMED SPICE, GARNISH AND SERVE.



*cheers,
darling*

GARNISH IDEAS

Pimento Stuffed Green Olives Tall
Celery Stalk
Pepperoncini's
Fresh Lemon
Fresh Lime



Pickling Juices
Chili & Pepper Sauces Vinegars &
Worcestershire's



Bacon Wrapped Date
Beef Jerky Stick
Spanish Queen Olives



"Caprese"
Basil, Tomato and Mozzarella Ball
Cubed Cheddar Cheese Pepper Jack
Cheese Cubed Salami



Jalapeño Pepper
Habanero Pepper
Mild Cherry Peppers

