

Harissa Summer Caesar

This spicy drink was invented in Calgary, AB, Canada in 1969, the lovely cousin to the Bloody Mary. Spiked even more with a juicy burst of Key Lime White Balsamic and infused with Harissa, this tippie will wake you up at your Sunday brunch!

Serves 4

3 Cups Clamato Juice
2 tsp Harissa Infused Olive Oil
2 Tbsp Key Lime White Balsamic
4 oz Vodka
2 Worcestershire Sauce
1 tsp lemon juice

Garnish

Creole Seasoning or Dried Harissa, Celery, Cucumber, Candied Bacon, Gavius Olives, and Spicy Bandarita Sticks

Rim four glasses with a slice of lemon or lime, then dip into a shallow dish of Creole or Harissa seasoning, coating the rim with the seasoning mix.

In a large ice-filled cocktail shaker, add all the cocktail ingredients. Shake well for 30 seconds, then pour into rimmed glasses with ice.

Garnish with your favorite options and serve.