

SMOKED BLOODY MARY WITH GRILLED GARNISHES

Bamboo food picks

5-6 Roma tomatoes, quartered

3 cups tomato juice

3 tsp Worcestershire sauce

2 tsp horseradish

5 tsp preferred hot sauce

2 lemons cut into wedges

1 lime cut into wedges

Salt & fresh cracked pepper, to taste

Traeger cajun shake

(1-2 oz per cocktail) Vodka

1 jar pickled asparagus

1 jar pickled green beans

1 jar pepperoncinis

10 slices Bacon

1 package cherry tomatoes

1 jar cocktail onions

4 celery sticks

1 jar olives

METHOD

- When ready to cook, start the Traeger on Smoke with lid open until fire is established (4-5 minutes). Increase temperature to 275 degrees F and preheat with lid closed for 10 to 15 minutes.
- Cut tomatoes in quarters and remove stems. Place a metal rack over baking pan and put the tomatoes on the rack. Season with salt, pepper, and [Traeger Cajun Shake](#).
- Place the baking pan and rack with tomatoes on the grill. Place the bacon directly on the grill grate next to the tomatoes and Smoke at 275 degrees for about 1 hour or until bacon is crisp. Bacon should be crispy so it will stand up when used as a garnish in the cocktail.
- After 1 hour, remove bacon and tomatoes. Remove skin from tomatoes, set aside and let cool.
- Turn grill up to high and allow to preheat with lid closed for 10 to 15 minutes.
- Take your desired garnishes (pickled asparagus, pickled green beans, pepperoncinis, cocktail onions, cherry tomatoes, olives, shrimp, mushrooms, lobster tails, bacon, ribs, cherry tomatoes, olives, red peppers etc) and skewer onto bamboo food picks.
- Brush with olive oil and place directly on grill. Grill for 5 minutes per side or until there is slight charring and some grill marks. Remove from grill, set aside and allow to cool.
- Transfer tomatoes to food processor and pulse until puréed. Add tomato juice, Worcestershire, horseradish, hot sauce, lemon juice, salt, freshly ground black pepper and season to your liking. Pulse again to combine.
- Rim a pint sized glass with lemon wedge, then dip it upside down on a small plate filled with Traeger Cajun Shake.
- Add ice cubes, then vodka, and top with the Bloody Mary mixture. Stir gently. Place a lemon and a lime wedge on rim. Add bacon and grilled pickled vegetable skewers to cocktail.
- Add a celery stick, crack some fresh pepper on top and serve immediately. Enjoy!
- This Recipe was inspired by Mary Cressler's [Smoked Bloody Mary](#).
- Access this, and over a thousand other Traeger recipes on the [Traeger App](#).

Difficulty: 3/5

Prep time: 30 mins

Cook time: 90 mins

Serves: 4 - 6

Hardwood: Alder

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