



CURE 4 THE KIDS FOUNDATION

Childhood Cancer & Rare Disease Center



Annette's Signature Bloody Mary

Ingredients

Base Mix

- 1 jar Vittoria White Linen Marinara Sauce
 - *Or 1 quart (~32 oz) homeade marinara
- 1½ bottles Bloody Mary mix (like Zing Zang)
- ½ large (32 oz) bottle V8 Vegetable Juice (optional)
- ¾ bottle Demitri's Bloody Mary Seasoning - Classic Recipe (~9–10 oz)

Optional Mirepoix Blend (Adds Flavor Depth)

- ½ cup celery, diced
- 1 cup sweet yellow onion, diced
- ½ cup carrots, diced
- ¼ cup fresh parsley (or 2 Tbsp dried)
- 2–3 cloves garlic, minced
- 1 Tbsp butter

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Ingredients (continued)

Seasoning to Taste

Slap Ya Mama seasoning (preferred)

*Or substitute with:

½ tsp onion powder

¼ tsp cayenne pepper

¼ tsp oregano

½ tsp garlic powder

½ tsp paprika

¼ tsp thyme

Salt and black pepper to taste

Vodka

1 bottle (750ml)

Add ⅔ bottle to the main batch

Reserve ⅓ bottle for topping off drinks to taste

Use half plain vodka + half cucumber-infused vodka (optional)

Directions

- 1. Blend Marinara:** Blend 1 jar of marinara sauce until smooth.
- 2. Make Mirepoix (Optional):** In a skillet, melt butter and sauté celery, onions, and carrots until soft (8–10 min). Add garlic, parsley, and seasoning; cook 2–3 more minutes. Blend the mixture with the marinara until velvety.
- 3. Combine Base in Large Pitcher (≥1½ Gallon Capacity):** Add blended marinara and mirepoix. Pour in 1½ bottles of Bloody Mary mix. Add ½ bottle V8 juice. Stir in ¾ bottle Demitri's Seasoning. Mix thoroughly and taste. It should be smooth, savory, and lightly spicy.
- 4. Add Vodka:** Add ⅔ bottle vodka and stir well. Reserve the rest for topping off stronger pours.
- 5. Chill and Serve:** Refrigerate for at least 4 hours (overnight is best). Serve 4 oz over ice and garnish generously.

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Homemade Marinara (Optional but Worth It)

Ingredients

- 3 Tbsp olive oil
- 1 medium sweet onion, finely chopped
- 6 cloves garlic, minced
- 3 (28 oz) cans good-quality crushed tomatoes
- 1 tsp sugar
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp dried oregano
- ¼ tsp cayenne pepper
- ¼ tsp oregano
- ¼ cup fresh basil, chopped (or 2 tsp dried)
- ¼ cup fresh parsley, chopped (optional)
- ½ tsp crushed red pepper flakes (optional)

Directions

1. **Heat** olive oil in a large pot over medium heat.
2. **Add onion** and sauté until translucent (5–7 minutes).
3. **Add garlic** and cook until fragrant (~1 minute).
4. **Stir in** crushed tomatoes, sugar, salt, pepper, oregano, and red pepper flakes.
5. **Simmer** uncovered for 30–40 minutes, stirring occasionally until thickened and rich.
6. **Stir in** basil and parsley at the end.
7. **Cool** slightly before blending smooth for use in the Bloody Mary mix.

Garnish Ideas

Celery stalks, pickles, olives, or pepperoncini, lemon wedges, shrimp skewers, cucumber slices, bacon strip (for brunch flair!)