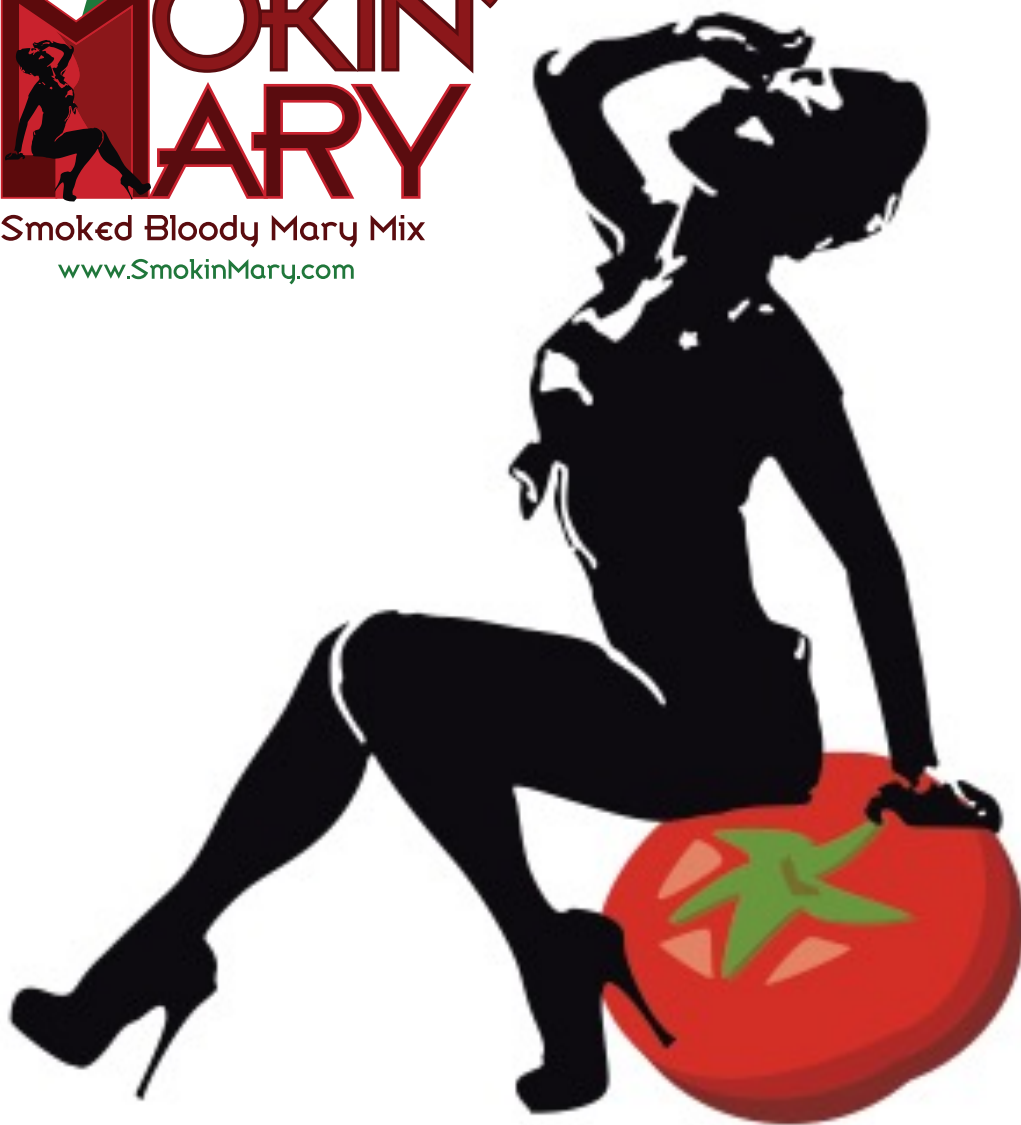


**SMOKIN'
MARY**

Smoked Bloody Mary Mix

www.SmokinMary.com



**Smokin' Mary's Smokin' Recipes
Drink it down. Eat it up.**

Smokin' Mary's Smokin' Recipes

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Appetizers

Candied Bacon (for your Smokin' Mary Cocktail)

- Thick sliced bacon
- White sugar
- Cayenne pepper

Place strips of bacon on baking sheet (best to line with parchment paper for easier cleaning) Sprinkle bacon with white sugar (coat it fairly well as this is what makes the bacon candied).

*optional - sprinkle bacon with cayenne pepper

Bake at 400 degrees for about 20 minutes. Be careful to watch the bacon, some bacon may cook faster and burn. You will know when it is done when it looks crispy and the sugar is bubbling on the strips.

Smokin' Delicious Grilled Cheese Sandwich

- Sourdough bread
- Butter
- Smoked Gouda (or Havarti)
- Green apple (sliced thin)
- Candied bacon (recipe above)

Butter the bread on both sides, grill in pan or in a Panini maker. Place cheese, apple and bacon on bread and melt together as a sandwich.

Dip sandwich into warm Smokin' Mary mix. Or use as a garnish on a Smokin' Mary cocktail.

Smokin' Oysters On The Half Shell

Smokin' Mary Mix makes a great cocktail sauce for oysters on the half. It also makes a great accompaniment for oyster shooters. Or if you're barbecuing them in the half shell, pour a little Smokin' Mary Mix on top of each one.

Smokin' Mary Lobster Stuffing

- 1 red onion - chopped
- 3 Tbsp Smokin' Mary mix
- 2 Tbsp green onion - chopped
- 1/2 tsp garlic salt
- 1/3 cup melted butter
- 1 cup lobster tail - chopped
- 1/3 cup bread crumbs
- 2 Hatch green chili's - chopped

Blend everything together in a food processor, pulsing lightly.

You can use this stuffing as a topper for steaks, pork chops, chicken. Or as a stuffing for peppers, mushrooms, etc.

Smokin' Mary Crab and Calamari Ceviche

- 1/2 cup of Smokin' Mary mix
- 1/2 cup of shredded crab meat
- 1/2 cup of squid cleaned and sliced thinly
- 1/4 cup milk
- 1 lime quartered
- 1 avocado chopped
- 1/2 cup of purple onions minced
- 1/2 cup of purple cabbage chopped
- 1/8 cup of fresh cilantro chopped
- 1/2 cup of sweet pepper rings
- 1/8 cup of brine from sweet peppers
- 1/4 cup of tortilla crumbs
- 2 Tbsp of olive oil

Heat olive oil in a large skillet. In one large bowl pour milk and then in another large bowl pour in the tortilla crumbs, 1st dip squid into the milk and into crumbs, toss squid in crumbs until squid is lightly dusted. when all squid is dusted slowly add to hot oil in skillet. Cook squid until it turns white (2-3 mins), add juice from pepper rings and remove skillet from heat and let cool.

In another large bowl add onions, cabbage, cilantro, pepper rings, avocado and toss. then add crab, calamari and Smokin' Mary mix and stir together. Squeeze lime wedges on top and serve with tortilla chips, crackers or bread.

Smokin' Mary Clams Casino

- 12 Cherrystone or littleneck clams
- 2 Tbsp of Smoking' Mary Mix
- 2 Tbsp of Butter
- 1/4 cup minced onions
- 1/4 cup minced green pepper
- 1 cup bread crumbs
- 1/4 cup minced flat-leafed parsley
- 4 strips of bacon cut into 24 equal lengths
- Rock Salt, as needed
- lemon wedges for garnish
- salt and pepper (optional)

Split open the clams over a bowl, being careful to save as much of the juice as possible. Remove the clam meat. Cut the clam meat in half. Return half of clam meat to each shell.

In a small saucepan, melt the butter. add onions and green pepper. Cook until tender. Add the reserved clam juice, Smokin' Mary mix, parsley and bread crumbs. Mix well and set aside.

Place a teaspoon of the stuffing on top of the raw clam in each half shell. Top with bacon. Set the clam shells on a bed of rock satin a large shallow baking pan. Place pan in the middle of oven. Broil for 10 minutes, or until bacon is crisp. Serve with lemon wedges on the side.

Smokin' Mary Stuffed Poblano chilis

- 1/3 cup of Smokin' Mary mix
- 1 lb of bulk chorizo sausage (no skin)
- 1 tsp of olive oil
- 1/2 cup of cooked rice
- 1/2 cup of diced onions
- 1/2 cup shredded cheddar cheese
- 3 poblano peppers halved lengthwise

Preheat oven to 350 degrees.

In large skillet over medium heat add olive oil and chorizo, cook and stir until it is crumbly and browned.

Remove skillet from heat; add rice, onions cheese and Smokin' Mary Mix to the chorizo, stir until mixed evenly.

Fill poblano peppers with mixture; place in a casserole dish or pie pan. Drizzle a little Smokin' Mary mix over each pepper half. Pour 1/2 inch water in bottom of pan and cover loosely with aluminum foil.

Bake for 1hr.

Smokin' Mary BBQ Chicken Wings

- 2 lbs of wings quartered
- 1/2 bottle of Smokin' Mary Mix
- 1 cup of straight Bourbon
- 1/2 cup of white sugar
- 1 Tbsp of dry mustard
- 1/2 cup of molasses
- 1/4 cup of Smokin' Mary dry rub

Preheat grill to 350 degrees.

In a medium sauce pan blend Smokin' Mary mix with Bourbon, sugar, mustard and molasses. Bring to boil and stir reducing to half.

In a large mixing bowl place a 1/4 of wings and sauces then, toss. Repeat process until all wings are coated.

Place chicken on grill and sprinkle with dry rub. After 10 minutes, flip wings and brush sauce onto chicken. Then repeat in 10 minutes. Remove wings when meat temp reaches 165 degrees.

If you want to spice things up add 2 Tbsps of Cheyenne pepper and if that's not hot enough add a 1/4 cup of Franks Red Hot sauce.

Smokin' Mary Cream Cheese Dip

- 8 oz cream cheese softened
- 1/3 cup Smokin' Mary mix (use more if you desire)

Blend together. Serve with crackers.

Holy Smokin' Meatballs!

Start making the sauce first so it can reduce to half.

Mix in a saucepan:

- 1 1/2 c brown sugar
- 1/2 c Bourbon
- 1 1/2 c Smokin Mary mix
- 2 Tbsp molasses
- 2 Tbsp honey

While simmering and stirring occasionally, start making the meatballs below.

- 1 lb hamburger
- 1 lb Italian sausage (hot or mild)
- 1 c sour cream
- 2 Tbsp Smokin' Mary mix
- 1 egg
- 2 Tbsp minced garlic
- 1/4 chopped onions
- 2 sleeves Ritz crackers
- 1/2 c Feta cheese

Preheat oven to 350 degrees.

In food processor, mix sausage, 1/2 of the hamburger meat, sour cream, Smokin' Mary mix, egg, onions and garlic. Process into a puree.

Transfer to bowl.

Add Ritz to the processor and grind to a fine crumb. Add to bowl with other ingredients. Mix together with a wooden spoon. Next, add the remaining hamburger meat.

Make 1 inch balls and place on a cookie sheet.

Bake 20 minutes, then flip each ball and bake for additional 15 minutes (until both sides are nicely browned).

Mix with sauce and serve.

Soups & Sauces

Smokin' Mary Salad Dressing

- 1/4 cup Olive oil
- 1/4 cup pickle juice
- 1/4 Smokin' Mary mix
- 1 oz Citrus Vodka
- 1/4 tsp dried dill

You can shake to mix or put it in a blender.

Smokin' Mary Shrimp Cocktail Sauce

- 1/2 cup Smokin' Mary Mix
- 1 Tbsp prepared Horseradish
- 2 Tbsp Ketchup

You can adjust the horseradish to your desired heat/taste.

You can also serve it straight out of the bottle which is how we served it and won the Gourmet Gold Award for Condiment/Sauce in Dallas in June 2019.

Mary's Smokin Heat BBQ sauce

- 1 cup Smokin' Mary mix
- 1 shot of Vodka or Bourbon
- 3/4 cup brown sugar
- 2 tsp molasses
- 1/2 tsp dry mustard or 1 tsp prepared mustard
- 3/4 tsp garlic powder
- 1/2 tsp cayenne pepper

Put all ingredients into a saucepan and simmer until thickened to the consistency you prefer.

Smokin' Mary Mole

- 2 cups of Smokin' Mary Mix
- 5 ounces dark chocolate, coarsely chopped
- 1 onion, halved and thinly sliced
- 1 package of Swiss Miss instant hot chocolate
- 2 cups chicken broth
- 2 dried ancho chiles, stemmed and seeded
- 1 Tbsp of Olive Oil

In a large stew pot add oil at medium heat. Add onion and peppers and sauté until tender.

Add Smokin' Mary mix and chicken broth, bring to a boil. Once it has reached a boil turn down the heat to a simmer, stir in the dark chocolate and Swiss Miss.

Simmer for 45 minutes. If its too thick, add a cup of water.

Add shredded chicken, pork or beef.

Serve with warm tortillas while enjoying a Smokin' Maria cocktail. Cheers!

Smokin Mary Veggie Stew

- 1 large Eggplant diced 1" cubes
- 1 sweet onion diced 1" cubes
- 2 portabellas diced 1" cubes
- 3 cups Kale chopped
- 1 cup Smokin Mary Bloody Mary Mix

Sauté diced veggies in olive oil.

Add the Kale and 1 cup Smokin Mary.

Simmer down to Smokin delish!

Serve over a bed of mixed brown rice.

Smokin' Mary Tomato Basil Soup

- 7 cups chicken broth
- 8 cups chopped tomatoes
- 6 peppers (your choice of variety) chopped
- 30 Basil leaves
- 1 stick of butter
- 1 cup half and half (or heavy cream)
- 2 cups Smokin' Mary Mix
- 4 Tbsp flour (optional)
- 4 Tbsp milk (optional)
- 1 cup quinoa
- 1-2 Tbsp pepper flakes (depending on your desire)

Put broth, tomatoes, peppers and basil into a stock pot. Cover and boil for 20-30 minutes.

Blend until pureed place back in pot. Add butter, half & half and smokin Mary.

To make it thicker, mix the flour and milk together in a small bowl and then stir into the soup mix.

Add 1 - 1 1/2 cups quinoa and pepper flakes.

Simmer over low heat for 30 minutes.

Garnish with a spoon of sour cream and a basil leaf.

Smokin' Mary Cioppino

- 2 bottles of Smokin' Mary Mix
- 1 bag Costco Seafood Medley (shrimp, mussels, scallops and Calamari)
- 1 large red onion cubed
- 2 tbsp of minced garlic
- 1/2 cup butter
- 1 oz of Extra Virgin olive oil
- 4 oz of Deep Eddy Lemon Volka

In a Large pot add butter, oil, onions and garlic over medium heat. Sauté until onions are tender.

Reduce heat to simmer. Add Volka, Smokin' Mary Mix and seafood medley. Simmer for two hours.

Serve with a fresh baked French or Sour Dough bread.

Manhattan Clam Chowder

- 1 lb. bacon
- 1 medium white/yellow onion, chopped
- 1 medium red onion, chopped
- 3 cloves garlic, minced
- 1 red bell pepper, chopped
- 1 green bell pepper, chopped
- 2 carrots, chopped
- 4 stalks of celery, chopped
- 2 x 16 oz. cans of clams w/juice
- 4 red or yellow potatoes, diced
- 2/3 cup chopped parsley or Cilantro
- 1 bottle Smokin' Mary Mix

Chop and cook the bacon. Add chopped onions and garlic and sauté until bacon is cooked and onions are clear.

Add chopped peppers, carrots and celery. Sauté for about 10 minutes.

Add clams and juice, diced potatoes, Smokin' Mary Mix (make sure you rinse the bottle with a little water to get it all into the pot), and parsley or cilantro.

Simmer for 30-60 minutes. Soups' up!

Entrees

Stuffed Eggplant Parm Rolls

- 1 large Eggplant (ends trimmed)
- 2 tsp salt
- 1 cup Tapioca flour
- 3 eggs beaten
- 1 cup dried bread crumbs (or Panko)
- Olive oil (for frying)
- 2 cups Ricotta cheese
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded Mozzarella cheese
- 1 Tbs minced garlic
- 1/2 cup browned ground beef
- 2 cups Smokin' Mary mix

Preheat oven to 400 degrees

Grease cookie sheet with butter.

Slice eggplant into 1/4 thick slices lengthwise

Lay eggplant slices on paper towels and sprinkle both sides with salt. Let slices drain for 30 minutes, rinse, pat dry.

Place flour, eggs and bread crumbs in separate shallow bowls.

One by one, dip each slice into flour (shake off excess), dip into egg, then into bread crumbs.

Heat oil in large skillet and fry slices until golden brown (about 5 minutes on each side).

Drain on paper towels. Place on cookie sheet and refrigerate eggplant for 10 minutes.

Mix cheeses, garlic, and browned ground beef in a bowl.

Take each slice and place 1/3 cup of cheese mixture in center. Roll up the sides and place on cookie sheet (seam down).

Bake for 20 minutes. Top with Smokin' Mary and continue to bake for 5 more minutes.

Smokin' Mary Sweet Barbacoa Pork

- 5-8 pounds Pork Butt (or shoulder) roast
- 2 cups Chicken Broth
- 1 cup Light Brown Sugar
- 1 1/2 Tbs Smokin' Mary mix
- 2 1/2 tsp Chili Powder
- 1 tsp Onion Powder
- 3/4 tsp Garlic Salt
- 1 tsp Lime Juice

Mix and place in a crockpot. Place Pork shoulder in crockpot and cook on low for 8 hours.

Smokin' Mary's Famous Turkey Brine

- 1 gallon water
- 1 cup Kosher Salt
- 1 cup brown sugar
- 1 cup Smokin' Mary mix
- 1/2 cup olive oil

In a large pot, mix the ingredients together. Cook until the brown sugar and salt dissolve. Allow the brine to cool to room temperature.

Place Bird in brine, breast side down. Cover and refrigerate over night.

- You can use this with a whole chicken as well by cutting the recipe as follows:
- 1 gallon water
- 3/4 cup Kosher Salt
- 2/3 cup brown sugar
- 3/4 cup Smokin Mary mix
- 1/4 cup olive oil

Brine chicken for 4-6 hours.

Smokin' Mary Ginger Glazed Fried Chicken

This is a multi technique cooking process- slow cooked first with a crispy fried finished. We used a Chefman Precision cooker (Sous Vide) and an air fryer for the finish.

Prep time -30 min

Total time - 3 hrs 15 min (but it was well worth it!)

- 4-6 chicken thighs (I prefer bone-in with skin)
- 3 tsp of minced or freshly grated ginger
- 1/2 cup of soy sauce
- 1/3 cup of honey (I used Mike's Hot Honey-chili infused honey).
- 1/2 cup of Smokin' Mary mix
- 1 tsp of red chili flake
- 1 Tbsp Avocado oil
- 2 eggs whisked
- 1 cup of Panko

Equipment:

- Vacuum sealer & bags
- 3 gallon cook pot
- Chefman precision cooker
- Medium sauce pan
- Air Fryer

In a mixing bowl, add Smokin' Mary, ginger, soy sauce, honey and chili flakes then whisk together. Add chicken to a vacuum bag, then pour mixture over the top.

Seal bag.

Take Chefman and clip it onto cooking pot. Fill pot to the max water line on the Chefman. Set Chefman to 150 degrees and set time for 3hrs

When Chefman reaches 150 degrees insert chicken.

When Chefman is finished remove chicken from pot, remove chicken from bag, set juice to the side.

Set Air Fryer to 400 degrees for 15mins.

Dredge chicken in Panko, then eggs and then Panko again. Place chicken in fryer and cook for 15mins.

While chicken is cooking, cook down juice from chicken down to a 3rd at high heat.

When chicken is done, plate, drizzle Ginger glaze over chicken.

Smokin' Mary Kickin' Honey Garlic 'Slowcooker' Chicken

- 4-6 chicken thighs
- 3 tsp minced garlic
- 1/2 cup of soy sauce
- 1/3 cup honey
- 1/2 cup of Smokin' Mary mix
- 1 1/2 tsp of red pepper flakes

Place chicken in bottom of slow cooker.

In a medium bowl mix rest of ingredients, then pour over the chicken

Cook low for 4-5 hours, check if done in 4 hours (chicken temp 165degrees)

Serve over rice or quinoa, use remaining sauce to pour over the top or as a garnish.

Smokin' Mary Ginger and Soy Glazed Spareribs

2 - racks of St. Louis style ribs

Marinade

- 1/2 cup Smokin' Mary Mix
- 1/2 cup of brown sugar
- 1/2 cup soy sauce
- 1/2 cup of dry Sherry
- 3 tablespoons of minced ginger
- 1 1/2 teaspoons of minced garlic

2 - gallon zip lock bags

1. in large bowl combine marinade ingredients.
2. Cut apart ribs into individual ribs. Remove thin membrane off the backside of the ribs
3. Put ribs into bags (separate half into each bag). Pour marinade into each bag, close, then let sit in fridge for 3 hours
4. Pull ribs from fridge and let rest at room temp for 15min. while grill gets to 225 degrees.
5. Place ribs on grill on sheet pan or foil for 2-3 hours. After 45 minutes pull from grill and put in bag with marinade to re-coat the ribs, then put back on grill. Repeat again in another 45 minutes.
6. When ribs can be pulled apart with your finger, pull from grill, cover in foil and let rest for 10 minutes.
7. Serve warm.

Smokin' Mary AWARD WINNING Chili

- 2 bottles of Smokin' Mary Mix
- 1 Tri-tip (3 lbs)
- 1 lb of thick cut Bacon (cut into 1/2 slices)
- 1 lb of hamburger
- 6 ears of corn
- 2 cans of fire roasted diced tomatoes including the juice
- 3 cans of Butter beans including the juice
- 6 cans of red Kidney beans including the juice
- 1/2 lb of New Mexico Green Chilis, sliced into 1/4 inch pieces
- 1/4 lb of Wax peppers (or a variety you prefer), sliced into 1/4 inch slices
- 1 cup of Bourbon
- 1 tsp of Cumin
- 1 tsp of ground Cayenne pepper
- 2-3 cloves garlic chopped
- 1 large red onion chopped
- 5 oz Smokin' Mary dry rub (call/email to order)
- 1/2 cup of Sour Cream (more if you prefer)
- 1 Tbsp of extra virgin oil
- *add salt to your taste

Set smoker to 180 degrees.

While waiting for smoker to reach temp, shuck corn and cut kernels from each ear with a large knife (tip to tail).

Place kernels in a pie tin, set aside.

Coat the Tri-tip with Smokin' Mary dry rub (2 oz). When smoker reaches temp, add Tri-tip and corn. Smoke corn for 1 hour and Tri-tip for 6 hrs.

Cut Tri-tip into 1/2 inch cubes. Cook bacon in a frying pan until done to desire wellness (I like bacon slightly browned, but soft) drain fat.

In a large frying pan brown hamburger, then remove all excess fat, then set aside.

In a large stock pot add Olive oil and onions and garlic on medium heat and sauté' until onions are tender, then add Bourbon and peppers and simmer for 10 minutes. Add all the rest of the ingredients to the stock pot and bring to a boil. When it starts to bubble reduce heat to a simmer stirring every 15-30 minutes (depending on how much it is sticking to the bottom) for 4hrs. If you have a large Crock pot, cook it on low temp for 6 hrs and stir every 1/2 hour to hour (depending on how much it is sticking to the bottom).

Smokin' Mary's Mad Meatloaf

- 1 ½ lbs. ground beef
- ¼ lb. bacon, chopped
- ½ med. onion chopped
- ½ red or green bell pepper
- 1 clove garlic, minced
- ½ oatmeal or breadcrumbs
- 1 egg
- ½ bottle Smokin' Mary Mix, plus a little extra.

Cook the chopped bacon with the onions, garlic and bell pepper. Mix it all into the raw ground beef, along with the egg, oatmeal or breadcrumbs, and the ½ bottle Smokin' Mary Mix.

Form into a loaf and bake at 350 degrees for 50-60 minutes, or until a meat thermometer reads 160 degrees.

During the last 15 minutes of baking, coat the top of the meatloaf with that little extra Smokin' Mary Mix.

Smokin' Mary Pumpkin Lasagna

- 1 cup of pumpkin puree
- 1 1/2 tablespoon extra-virgin olive oil
- 1 large onion chopped
- 5 cloves of garlic minced
- 1 lb of sweet Italian sausage
- 1/2 cup of Primitivo wine
- 4 cups of Smokin' Mary mix
- 1 16-ounce box of lasagna noodles
- 1 large egg
- 2 1/2 cups ricotta cheese
- 2 cups of shredded mozzarella cheese
- 1/2 cup of shredded Romano cheese
- 1 large zucchini thinly sliced

Preheat oven to 350 degrees.

Place pumpkin puree in a fine sieve over a bowl; set aside to drain. If the puree is thick enough, you may be able to skip this step. Saute onions and garlic in 1 tablespoon of olive oil. When softened, add sausage and cook until brown. When browned, pour Primitivo wine over and cook until it reduces to half the amount. Stir in Smokin' Mary mix and simmer over medium-low heat. Simmer for 15 minutes.

Meanwhile, bring a large pot of water to boil, add noodles and cook as directed. Drain and toss with remaining olive oil.

Mix the pumpkin puree with the egg. In a separate bowl mix the ricotta, 1 cup of the mozzarella and romano cheeses.

Build your lasagna in a 9x13 inch baking dish: start layering with Smokin' Mary mix, then add a layer of noodle. Evenly spread half of the pumpkin puree, then add the zucchini. Top with half of the cheese mixture and then cover with some more Smokin' Mary mix. Repeat the layers, finishing with noodles and Smokin' Mary mix. Cover top with the remaining mozzarella cheese.

Bake uncovered for 35-40 minutes, or until bubbly. Let cool 15 minutes before serving.

Smokin' Mary Roasted Chicken

- 1 fryer chicken - cut in half
- 1/2 bottle of Smokin' Mary Mix
- 1 cup of straight Bourbon
- 1/2 cup of white sugar
- 1 tbsp of dry mustard
- 1/2 cup of molasses
- 1/2 cup of Smokin' Mary dry rub
- 1 tbsp of cayenne pepper

Preheat grill to 350 degrees.

In a medium sauce pan blend Smokin' Mary mix with Bourbon, sugar, mustard, molasses, and cayenne pepper. Bring to boil and stir reducing to half.

Place chicken on grill breast up. Brush on sauce covering the complete bird, then sprinkle Smokin' Mary Dry rub over whole bird.

Check and coat the bird every 15 minutes, until breast meat temp reaches a 165 degrees.

Remove from grill, cover loosely with foil and let stand for 8-10 minutes.

Cut each half into quarters and serve.

Smokin' Mary's Eggplant Delight

- 1 Large eggplant cubed
- 1 pound mushrooms in chunks
- 5 large carrots in thick slices
- 1 pound bacon chopped and sautéed
- 1 large sweet onion chopped
- 5 garlic cloves chopped
- 1 jalapeno chopped
- 1 red bell pepper chopped
- 1 1/2 c Smokin' Mary mix
- 1/2 c water
- 1/2 c Marsala wine
- grated parmesan cheese

Pre-heat oven to 350 degrees.

After you cook the bacon, remove it from the pan. Then, sauté the onions, garlic, jalapeño and red bell pepper in the bacon fat.

Toss all ingredients together. Pour into baking dish. Sprinkle with the parmesan cheese and bake at 350 degrees for one hour.

Smokin' Mary Veal Osso Buco

- 8 cross-cut veal shanks -1 1/2 inches thick
- 1 cup of flour
- salt and pepper to taste
- 2 Tbsp corn oil
- 1 large white onion, chopped
- 4 gloves garlic, sliced paper-thin
- 1 cup of dry white wine
- 1 bottle of Smokin' Mary mix
- 3/4 cups of canned brown gravy
- 1 tsp crushed dried oregano
- 2 bays leaves, chopped
- 1/4 tsp dried thyme

Pre-heat oven to 350 degrees.

Mix flour with salt and pepper and dredge (coat) the veal shanks in the flour, shake off excess. Heat corn oil in a large frying pan. Saute veal on both sides, approximately 4 to 5 minutes for each side, seasoning it as you turn it. Add onion and garlic and cook for another 3 to 4 minutes. Add wine and cook over high flame to burn the alcohol off. Add Smokin' Mary mix and brown gravy. stir and allow to boil. Add remaining ingredients. Place in dutch oven or casserole dish, cover and bake for 2 hours 20 minutes.

Remove veal shanks from mixture and cook sauce over high heat for 2 to 3 minutes. Pour sauce over veal shanks and serve.

Pulled Pork Smokin' Mary style

- 5-8 pounds Pork Butt (or shoulder) roast
- 1 bottle of Smokin' Mary Mix

- 1 cup of straight Bourbon
- 1/2 cup of brown sugar
- 1 Tbsp of dry mustard
- 1/2 cup of molasses
- 1 cup of chopped red onions

In a air tight bag (FoodSaver/Ziploc) place the roast and the Smokin' Mary Mix , seal and then put in fridge for 1 day.

Set smoker to 175 degrees.

Pull roast from bag and place onto smoker for 6-8 hrs.

Take mix and from bag, pour it into a medium sauce pan, add Bourbon, brown sugar, mustard, molasses and onions. Bring to boil, then reduce to simmer and reduce to 1/2.

Cool, cover and place in fridge until later.

Once the roast reaches 190 degrees, remove it from smoker and let cool.

Shred roast; reheat sauce and then mix together.

If you want a killer pulled pork sandwich, serve on two waffles with bread and butter pickles, maple syrup and sharp cheddar cheese. Yum!

Smokin' Mary Stuffed 'Patty Pan' squash

- 1 cup Smokin' Mary Mix
- 4 large Patty Pan squash (stem and blossom removed)
- 4 slices of bacon
- 1/4 lb of hamburger
- 1/2 cup of Cotija cheese
- 1 cup of soft bread crumbs
- 1/4 cup of red onion diced
- 1 red pepper diced (spicy or sweet your choice)

Preheat oven to 350 degrees

Bring a saucepan with 1" of water to a boil. Add squash, cover and cook for 10 minutes, or until a fork can pierce the stem with little resistance.

Drain, slice off the top of the stem of the squash. Use a spoon or a melon baller to remove the center of the squash.

Place bacon in a large skillet over medium heat and cook until brown. Remove bacon, cool then crumble. Add hamburger, onions and peppers to the pan with the bacon grease. cook until brown and crumbly . Remove skillet from heat and add bacon, cheese, bread crumbs and Smokin' Mary Mix; stir evenly. Stuff mixture (overflowing) into each of the squash, place in a casserole dish, cover loosely with foil and bake 15-20 minutes.

Smokin' Mary Chicken Parmigiana

- 4 boneless skinless breasts
- 1 cup milk
- 1 1/2 cups of bread crumbs
- 1/2 cup grated Parmesan
- 4 Tbsp butter
- 2 cups of Smokin' Mary Mix
- 4 slices mozzarella cheese

Preheat oven to 450 degrees

To make the chicken breast more tender, pound them with a meat mallet before preparing this dish. Place them between sheets of wax paper or plastic wrap before pounding for easy clean up.

Soak the 4 chicken breasts in the milk. In a shallow dish, combine the bread crumbs and Parmesan cheese. Dredge (coat) the breast in the bread crumb mixture. Place the breast in a well-greased baking dish. Top each breast with 1 teaspoon of butter.

Bake the chicken breast for 25 minutes. Remove them from the oven, top each breast with 1/2 cup of Smokin' Mary mix and a 1 slice of mozzarella cheese, and return back to the oven. Continue baking for 10 minutes, or until the Smokin' Mary mix is bubbly and cheese has melted.

Smokin' Pot Roast

- 3-5 lb Chuck Roast
- ½ pound thick sliced bacon cooked. Slice into ½ inch pieces
- 2 bay leaves (optional)
- 8 oz sliced mushrooms (optional)
- 2 onions chunked
- 6-10 carrots cut into 2 inch pieces
- 4-5 red potatoes cubed
- 1 cup red wine
- 2 cups Smokin' Mary mix
- 2 cups beef broth

Brown the meat on each side in the bacon fat. Add the veggies at the last 90 min to avoid overcooking them.

Place meat and liquids in slow cooker or Dutch oven. Cook over medium heat for 3 -4 hours depending on size of roast. The roast is ready when it is falling apart and tender.

Shepherd's Pie Smokin' Mary Style

- 1/2 lb thick sliced bacon - chopped
- 3 cups ham - chopped
- 1 onion - chopped
- 8 oz mushrooms - sliced
- 1 cup carrots - chopped
- 1/2 cup Smokin' Mary mix
- 1 tsp garlic powder
- 2 cans creamed corn
- 1/4 flour
- 3 cups mashed potatoes

Cook the bacon, remove from pan. Saute the onions and mushrooms in the bacon pan with the remaining bacon fat.

Saute the carrots in butter.

Mix everything together in a bowl EXCEPT the mashed potatoes.

Put into a 10 x 13 baking pan.

Spread the mashed potatoes on top evenly making sure to seal the edges.

Bake at 350 degrees for 40 minutes. You may want to place a cookie sheet under the baking pan to catch the drippings which can make a mess in your oven.

Smokin' Mary Pizza Pot Pie

Sauce

- 2 cups of Smokin' Mary Mix
- 1 cup water
- 1/8 cup diced onions
- 1/8 cup diced mushrooms
- 1 Tbsp Italian Seasoning
- 3 links Italian sausage sliced

Pizza dough

- 1 package active dry yeast
- 3/4 cup warm water
- 1/4 cup Tequila blanco
- pinch of sugar
- 2 1/4 Tbsp fine ground cornmeal
- 3 Tbsp of whole wheat flour
- 1 Tbsp of virgin olive oil
- 2 1/2 to 3 1/2 cups of unbleached white flour.

- 1 cup of sliced mushrooms (or desired toppings)
- 1 block (16oz) Monterey Jack cheese, sliced
- 1 package of mozzarella cheese, sliced
- 1 Tbsp of melted butter

In a large sauce pan add all of the sauce ingredients and simmer for 40 minutes or until it reduces by half, remove from heat. Let it cool.

In a bowl, dissolve the yeast in the warm water with the sugar. After 5 minutes, stir in salt, cornmeal, whole wheat flour and oil. Gradually add the white flour, stirring with a wooden spoon until it becomes stiff. Place the dough on a floured work surface, and knead it for several minutes. When the dough is smooth and shiny, transfer it to a bowl that has been brushed with olive oil. Brush the top with olive oil to prevent a skin from forming. Cover the bowl with plastic wrap and allow dough to rise about 2 hrs. Separate dough into 4 balls. Take a rolling pin and roll it out to desired thickness.

Take 4 large soup bowls that are oven safe and brush the inside of the bowls with butter and completely cover the inside. Take your sliced cheeses and line the bowls (2 layers). Scoop sauce onto the cheese, then place mushrooms (optional other toppings of your choice) on top of sauce. Drape pizza dough over the top of the bowl, let it drape over about an inch all around. Place on cookie sheet.

Bake at 400 degrees for 30 minutes.

Remove from the oven when crust is brown. Place a dinner plate upside down on top of the bowl, then flip bowl over and carefully lift the bowl off.

Smokin' Mary Spanish Rice with Chicken

8 pieces of chicken (we used legs)
1 large onion chopped in 3/4" pieces
1 Tbs garlic minced
2 medium green bell peppers chopped 3/4" pieces
1 can peas (optional)
1 (15 oz) can of diced tomatoes
4 cups water (or chicken broth)
3 cups uncooked white rice
3/4 cup Smokin' Mary mix

Brown the chicken in a cast iron pan in canola oil and set aside. In the same pan saute the onion until golden, add garlic and cook until soft (1-2 min). Do NOT brown the garlic or it will get bitter. Add a splash of white wine to deglaze the pan.

In a separate pan: heat with canola oil and add green bell peppers. Cook about 5 minutes; add the onions and garlic. Add the diced tomatoes with the juice, the water/broth, 3 cups uncooked white rice, and the Smokin' Mary mix; stir well. Taste the liquid for flavor and add more Smokin' Mary to your taste. Lay the chicken in a single layer on top. Cover and simmer for 20-25 minutes (until the rice is tender). Serve with a sprinkling of shredded pepper jack cheese. You can substitute the white rice with brown rice if your prefer. You will need to simmer it for about 45 minutes until the rice is tender.

Makes a nice meal with sauted zucchini and a salad.

Serves 8

Smokin' Mary Loaded Bloody Mary Chili

- Olive oil, for sautéing
- 2 stalks celery diced
- 1 onion, diced
- 2 cloves garlic, chopped
- 3 pounds ground beef
- 1 Tbsp chili powder
- 1 tsp ground cumin
- 1 tsp ground oregano
- 2 cups Smokin' Mary mix, (more if prefer)
- 1/4 cup vodka (optional but well worth it!)
- 1 Tbsp Montreal steak seasoning
- Several dashes Tabasco, or to taste
- Several dashes Worcestershire sauce, or to taste
- 15 oz can kidney beans, drained and rinsed
- 15 oz can pinto beans, drained and rinsed

In a large pot over medium heat, add some olive oil and sauté the celery and onions until soft. Add the garlic and stir, then add the ground beef. Cook until browned, 5 to 10 minutes; drain off the excess fat. Stir in the chili powder, cumin and oregano.

Add the Smokin' Mary mix, vodka (if using), Montreal steak seasoning, Tabasco and Worcestershire to the pot. Stir. Add the kidney and pinto beans, stir together well, cover and then reduce the heat to low. Simmer for 1 hour, stirring occasionally. Add more Bloody Mary mix or water if needed during simmering.

Serves 8

Cocktails

Smokin' Mary Bloody Mary

- 2 oz Vodka
- 4 oz Smokin Mary mix

Smokin' Mary Bloody Maria

- 2 oz Tequila
- 4 oz Smokin Mary mix Splash of Orange Juice

Smokin' Mary Bloody Molly

- 2 oz Whiskey (we like Jameson)
- 4 oz Smokin Mary mix

Smokin' Mary Bloody Ginny

- 2 oz Gin
- 4 oz Smokin Mary mix

Smokin' Mary Bloody Annie

- 2 oz light Rum
- 4 oz Smokin Mary mix

Smokin' Mary Bloody Graciela

- 2 oz Mezcal
- 4 oz Smokin Mary mix

Smokin' Mary Bloody Belle

- 2 oz Bourbon
- 4 oz Smokin Mary mix

Smokin' Mary Michelada (Red Beer)

- In a pint glass, fill 1-2 way with Smokin Mary mix
- Add lighter beer to fill the glass

Smokin' Mary Bloody Wynne

- 4 oz White or Sparkling Wine
- 1 oz Smokin Mary mix