



# Thirsty Thursday: Jurassic Pork Bloody Mary

It's Thursday and we hope you came parched! We teamed up with [Breakfast Republic](#) to give you all the details on how to craft the perfect Bloody Mary. Everyone's favorite breakfast cocktail is tough to master, but Heather from Breakfast Republic shows us how it's done.

Breakfast Republic takes this brunch staple and adds everyone's favorite protein... bacon! But this isn't just any bacon. No, no. They take bacon very seriously over there.

Candy serious. They candy their bacon to give this fatty strip of goodness a sweet outer layer – and it's delicious! So goodbye hangover, hello hair of the dog... Your Sundays will never be the same. You're welcome.



Start with a Tajin rim on a pint glass and fill with ice. Add 1.5 oz of vodka, 1/2 oz of lemon juice, bloody mary mix (they make their own – and sell it!), and garnish with a lime wedge. Add toppings you want – Breakfast Republic uses a celery stick, candied bacon, pickle and olives. Enjoy!

# RECIPE **Jurassic Pork Bloody Mary**

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## INGREDIENTS:

Rim glass with Tajin

Add Ice

1.5 oz Vodka

0.5 oz Lemon Juice

4.0 oz Bloody Mary Mix

## GARNISH:

Lime wheel

Celery Stock

Jurassic Pork

Olives

Mini Pickle

