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

INGREDIENTS:  GARNISH:
Rim glass with Tajin  Lime wheel
Add Ice  Celery Stock
1.5 oz Vodka  Jurassic Pork
0.5 oz Lemon Juice  Olives
4.0 oz Bloody Mary Mix  Mini Pickle