

Old Bay Bloody Mary With Lobster Mac and Cheese Grilled Cheese





Preparation time: 45 min

Difficulty: Easy

Meat

- lobster claw: 1

For this recipe we used:

Tomato Juice 2 1/2 oz

Condiment

- A lobster mac and cheese: 1
- Freshly squeezed lemon: 1/2 ounce
- Old Bay Seasoning: 1/8 teaspoon plus extra for rimming the glass
- Prepared horseradish: 1/2 teaspoon
- Worcestershire sauce: 1/2 teaspoon
- softened butter: for spreading

Breading

- 2 slices of your favorite hearty bread: we used sourdough

Filling

- Freshly grated white cheddar cheese: 1/2 cup
- Lobster mac and cheese: 1/4 cup
- Pomi Tomato Juice: 2 1/2 ounces
- Vodka: 1 1/2 ounces

Sauce

- Hot Sauce: a few dashes

Vegetables

- Celery seed: a dash
- celery stalk: 1
- pepperoncinis: for garnish
- pickled jalapeños: 1

Preparation

These Old Bay Bloody Marys with Lobster Mac and Cheese Grilled Cheese are such a fun cocktail to serve on game day or for your next brunch! The Bloody Marys are pretty classic, but with a little Old



Bay twist! They're garnished with the most decadent grilled cheeses (there's lobster mac and cheese inside of them!), celery, lemon, and pickled veggies.