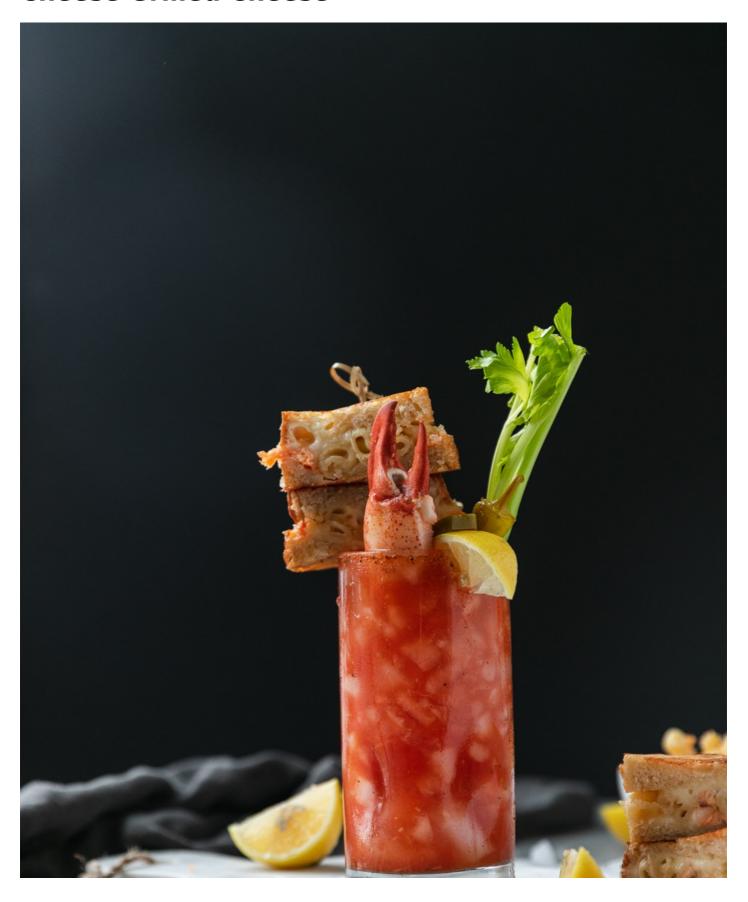


Old Bay Bloody Mary With Lobster Mac and Cheese Grilled Cheese





Preparation time: 45 min

Difficulty: Easy

Meat

• lobster claw: 1

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 teaspoonWorcestershire 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 cupPomi 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

For this recipe we used:

Tomato Juice 2 1/2 oz



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.