

Fire-Roasted Bloody Mary with Chorizo-Scallop Garnish

Party Hard – You earned it, now deal with it. It's great to be able to predict your hangover and make the morning go just a smidge easier by whipping up the Bloody Mary mix a day ahead. Not only will you just need to add vodka and some ice, but the flavors of the mix will intensify overnight and really give you an eye-opening hit of umami, spice and heat. And if you space it (or party too hard unexpectedly) it's totally fine to drink it the day you make it. Just stir the drink a little longer with the ice to get it good and cold. And if that hangover is just too intense to make this fantastic meal of a garnish, stab a cube of chorizo together with some kind of pickley thing on a skewer and surrender to your elixir.

Ingredients

bloody mary mix

One 28-ounce can fire-roasted whole tomatoes
1/4 cup packed celery leaves, coarsely chopped
1/4 cup packed fresh flat-leaf parsley leaves, coarsely chopped
6 tablespoons fresh lemon juice
2 tablespoons fresh lime juice
4 pimiento-stuffed green olives
2 tablespoons green olive brine
1 tablespoon prepared horseradish
4 teaspoons hot sauce, plus more if you like it very spicy, of course
2 teaspoons Worcestershire sauce
1/2 teaspoon celery salt
1/4 teaspoon smoked paprika
1/4 teaspoon kosher salt
As much freshly ground black pepper as you'd like

chorizo-scallop garnish

5 dry sea scallops
Kosher salt and freshly ground black pepper
1 tablespoon extra virgin olive oil
5 slices of cured chorizo, 1/4-inch thick

for the drinks

7.5 ounces good vodka
1 recipe Bloody Mary Mix (about 4 cups)

Special equipment: blender, skewers

Directions

for the bloody mary mix

Dump the can of tomatoes into a blender. Toss in the celery and parsley leaves, lemon and lime juices, olives, brine and horseradish. Puree until the tomatoes are blended. Add the hot sauce,

Worcestershire sauce, celery salt, smoked paprika, salt and pepper. Puree again until blended. (Makes 4 cups.) Chill overnight if possible.

for the chorizo-scallop garnish

Preheat a grill pan or an 8-inch sauté pan over medium-high heat. Season the scallops well with salt and pepper. If grilling, drizzle a little oil on the scallops and put them oil-side down on the hot grill pan. (If using a sauté pan, put the oil in the pan instead). Cook the scallops 2-3 minutes per side until grill marks form or the scallops are well seared. Set aside to rest. Add the chorizo to the pan and sear on each side for 2-3 minutes until caramelized or well marked. Remove to a plate.

Skewer the garnishes on sturdy skewers with one scallop and one slice of chorizo on each.

for the drinks

Put ice in five 8-to-10-ounce glasses. In a pitcher, pour in the vodka and Bloody Mary Mix. Stir to combine. Fill the glasses and then place a chorizo-scallop skewer across the top of each.

Cook's Notes:

Total Time: 20 minutes (plus overnight if chilling that long)

Active Prep: 20 minutes

Serves: 5

Difficulty: easy