Jimmy’s Bloody Bakon Martini
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A unique twist on two classic cocktails from Chef Preston Hagan, Executive Chef at Jimmy’s on First in the Silver Cloud Hotel.

Ingredients

2 ounces Bakon vodka
2 ounces tomato juice
1 tablespoon Demitri’s Bloody Mary Mix
Splash olive juice
1 piece of thick, crispy bacon
1 lime wedge
1 banana bell pepper
1 green olive
Old Bay Seasoning

Directions

1. Rim a martini glass with Old Bay Seasoning.
2. Fill a pint glass with ice and add Bakon Vodka, tomato juice, Demitri’s Bloody Mary Mix and a splash of olive juice.
3. Stir and strain into the martini glass.
4. Garnish with a banana pepper and a piece of thick, crispy bacon.

Chef Preston Hagan, Jimmy’s on First