Cheesy Mary

A brunch classic with a three-cheese garnish, savory sipping and snacks, all in one!

INGREDIENTS

(Serves 4)

U.S. Aged White Cheddar 60g
U.S. Colby 60g
U.S. Pepper Jack 60g
Celery Salt 15g
Ice
Premium Vodka 240ml
Tomato Juice 800ml
Capsicum Hot Sauce (like Tabasco) To taste
Worcestershire Sauce 40ml
Celery Stalk, with leaves 4
Lime, single coin for garnish 4
Stuffed Green Olive 4
Pickled Cocktail Onion 4

NUTRITIONAL CONTENT

Per 100g
Calories 61kcal
Total Fat 2g
Saturated Fat 1g
Trans Fat 0g
Cholesterol 7mg
Total Carbohydrates 3g
Dietary Fiber 0g
Sugars 1g
Protein 2g
Calcium 55mg
Magnesium 2mg
Phosphorus 14mg
Potassium 95mg
Sodium 430mg
Iron 0mg
Vitamin A 183IU
Vitamin C 11mg

PREPARATION

1. Cut all three cheeses into rectangles 15g each, about 1cm x 2cm x 3cm.
2. Dip the moistened rim of a pint glass in celery salt.
3. Fill with ice.
4. Add vodka (60ml each), hot sauce, Worcestershire sauce (10ml each) and tomato juice (200ml each) then stir.

5. On a garnish pick, skewer aged white cheddar cheese, olive, colby cheese, pickled onion and pepper jack cheese and set across glass with cheese dangling in the drink.
6. Add celery stalk and lime coin.

Rely on the dynamic lineup of U.S. dairy products to meet consumer demand for tasty and nutritious foods. The U.S. Dairy Export Council (USDEC) offers resources on ThinkUSAdairy.org, including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and recipe ideas to help develop your next successful menu item.

This recipe only serves as a reference. ©2015 U.S. Dairy Export Council.