



### Pirate Mary

*Adapted from The Bloody Mary, by Brian Bartels (Ten Speed Press, 2017)*

Break out the juicer for this light, bright version of the classic Bloody. Thanks to a tropical mix of pineapple and coconut water, this is a bit sweeter than the typical Bloody Mary, but it's not cloying. A generous dose of black pepper adds a mouth-watering edge.

2½ ounces Pirate Mary Mix	<b>Pirate Mary Mix</b>
1½ ounces Banks 5 Island Rum	10 ounces coconut water
4 turns fresh-ground pepper	10 ounces yellow tomato juice
3 dashes Bitter Truth Celery Bitters	4½ ounces fresh pineapple juice
<b>Pineapple leaf, for garnish</b>	

In cocktail shaker, combine all ingredients (except garnishes) with ice. Shake well, and strain into rocks glass with fresh ice. Garnish. Serves 1.

Combine all ingredients in large pitcher. Refrigerate in sealed container for up to 2 days. Makes 3 cups, enough for 10 drinks.


