

Chef Ben's Red Beer

Ingredients

For the seasoning:

3 tablespoons Sazon seasoning with annatto

3 tablespoons Montreal Steak Seasoning

For the Red Base:

16 oz V-8 Original

1 oz Worcestershire Sauce

1 oz Louisiana Hot Sauce (or to taste)

4 Bottles of beer (American light lager works best)

Vodka or tequila as needed

Directions

In a spice grinder, blender,or mortar and pestle, grind the Sazon and the Montreal Steak seasoning into a fine powder, set aside.

In a small pitcher, mix together the V-8 juice, Worcestershire, hot sauce, and approximately 1 tablespoon of the seasoning, or to taste.

In a very large beer stein or glass, mix together 4 oz of the juice mix, 12 oz of beer, and a shot of tequila or vodka if desired.
Add ice to fill and stir gently. Garnish with celery, olives, pickles, or any of your favorite Bloody Mary garnishes.