

A vibrant, stylized illustration of a cocktail glass tilted to the right. The glass is filled with a pinkish liquid and contains a red cherry, a slice of orange, and a slice of lemon. A blue and green striped straw is inserted into the drink. The background is a warm yellow, decorated with a large yellow flower, a white daisy, and a green leaf in the upper left. In the lower right, there are more fruit elements: a slice of orange, a slice of pink grapefruit, and a red chili pepper. The overall style is bright and artistic.

ILLUSTRATED BY
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Nixology

Low-to-no
alcohol
cocktails

RECIPES BY
Elouise Anders

SOBER MARY

SERVES 1

250 ml (1 cup) chilled
tomato juice

1 large parsley sprig

1 large coriander
(cilantro) sprig

1 teaspoon salt

½ teaspoon celery salt, plus
extra to season

⅛ teaspoon cayenne pepper

1 lemon wedge, plus
3 teaspoons juice

ice cubes

45 ml (1½ fl oz) pickle juice

Worcestershire sauce,
to taste

Tabasco, to taste

celery stalk, to garnish

green olive, cocktail onion
and cornichon on a cocktail
stick, to garnish



Most Bloody Marys are so flavour-packed that you'd be hard-pressed to notice vodka's presence – or absence. This recipe's blitzed herbs, celery salt, pickle juice, cayenne pepper, Tabasco and garnishes are more than enough to wake you up at brunch, whether you're chasing the hair of the dog or just a kick of heat.

Place the tomato juice, parsley and coriander in a blender, and blitz until the herbs are very fine and the mixture is well combined.

In a small bowl, mix the salts and cayenne pepper. Run the lemon wedge around the rim of a tall glass, then dip the rim into the salt mixture to coat.

Fill the glass with ice and add the pickle juice, lemon juice and herb mixture. Add celery salt, freshly ground black pepper, Worcestershire sauce and Tabasco to taste, stirring as you go.

Garnish with a celery stalk and the prepared cocktail stick.

