

Bloody Mary Grazing Board

Ingredients

Shrimp, cooked and peeled
Celery stalks, cut into sticks
Pickles (cornichons or mini dill)
Bacon strips, cooked crisp
Green olives (stuffed or plain), in a bowl
Cheddar cheese cubes
Mini Bloody Marys (4 oz):

- 3 oz Bloody Mary mix
- 1 oz vodka
- Garnish: celery or bacon

Instructions

1. Fill mini glasses with Bloody Mary mix and vodka, garnish with celery or bacon.
2. Place the drinks evenly around your board to anchor the layout.
3. Arrange shrimp in a loose fan or curve.
4. Layer celery sticks and pickles in alternating sections.
5. Stack bacon for visual texture and crunch.
6. Add olives in a small bowl for contrast.
7. Cluster cheese cubes to fill gaps.
8. Balance red and green tones across the board for maximum impact.

