

DRINKS

Spicy Bloody Mary with Muffuletta Skewers

7 October 2026

TOTAL TIME	PREP	SERVES	PER SERVING	CALORIES
10 min	10 min	4	\$4.08	540 kcal

Forget going out to eat or ordering takeout every time you crave Creole food.

Ingredients

- ☐ 4 servings Large pitted black olives

☐ 1 pounds cherry tomatoes

☐ ¼ pound pepper ham, cubed

☐ ¼ cup hot sauce (recommended: Tabasco), or to taste

☐ 2 lemons, juiced

☐ 4 servings Pickled okra

☐ 4 servings Roasted red peppers

☐ ¾ cup vodka

☐ 4 skewers
- ☐ 1 pinch Pinch cayenne

☐ 1 pinch Pinch coarse salt and freshly ground black pepper

☐ 1 tablespoon prepared horseradish

☐ 4 servings Ice

☐ ¼ pound mortadella, cubed

☐ ¼ pound provolone cheese, cubed

☐ ¼ pound salami, cubed

☐ 1 tablespoon Worcestershire sauce

☐ 4 skewers

EQUIPMENT Bowl, Sieve, Blender, Skewers

Method

- 1

Puree the tomatoes in a blender, then press through a fine sieve into a small bowl. Discard the solids.

- 2 Add the tomato puree and all the remaining ingredients to a pitcher. To serve, divide the mixture among 4 large glasses filled with ice.
- 3 Garnish each drink with a skewer and serve.
- 4 Skewer the meats, cheese, okra, peppers, and olives in a desired fashion.

Nutrition per serving

540	26 g	32 g	11 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			13.1 g · 82% of daily needs
Fibre			2.1 g · 8% of daily needs
Sugar			4.6 g · 5% of daily needs
Sodium			2,348 mg · 102% of daily needs
Cholesterol			75.4 mg · 25% of daily needs
Vitamin C			47.6 mg · 58% of daily needs

Adapted from Foodnetwork. Find this recipe, ratings and more ideas at [whatsheate.com/spicy-bloody-mary-with-muffuletta-skewers-148525](https://www.whatsheate.com/spicy-bloody-mary-with-muffuletta-skewers-148525)