

# Bull shot



THE BLOODY MARY'S MORE INTERESTING COUSIN - THE BULL SHOT SWAPS OUT TOMATO JUICE FOR BEEF STOCK.

## INGREDIENTS

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- 30 ml (2 Tbsp) vodka
- 60 ml (¼ cup) homemade beef stock
- [5 ml \(1 tsp\) Spur Grill Basting](#)
- 60 ml (¼ cup) water
- Drop of Worcestershire sauce
- 8 ml (1½ tsp) fresh lemon juice
- Pinch cayenne pepper
- Celery sticks, for garnishing
- Piquanté peppers, for garnishing



## METHOD

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1. Pour all ingredients except celery and peppers into a shaker and add ice. Shake well to combine and chill.
2. Strain the drink into small glasses. Serve with celery sticks and piquanté peppers.