

## Caesars eh!

Legend has it that a bartender in Calgary Alberta was searching for a hangover cure when he created the Caesar! This truly Canadian beverage has not been fully appreciated by our neighbors south of the boarder since Clamato juice is so hard to find in most states however, with eh influx of snowbirds every year you can find this tasty drink in some Canadian Hot Spots in the States.

While Caesars have never been my favorite drink many of my clients and friends appreciate a great one. SO when I am entertaining I am frequently asked to prepare a couple which has led me to create numerous variations of the original recipe.

Before flavoured vodkas were prevalent in Ontario bartenders started to take some creative license with garnishes which also varied the flavour and the look of this time honored traditional libation. From Shrimp and seafood skewers to vegetable shish kabobs made up of olives, celery, tomatoes and onion, the Caesar has been reinvented all over Canada.

For those of you who remember one of my other articles on garnishes you know that I regard garnishes as ingredients when creating a drink. Seafood will add a salty flavouring and will help to lessen the fullness that some people feel when drinking a Caesar. Vegetables can certainly tone down the spice of the drink as well as serve as an impromptu lunch! Pickles and stuffed olives also add to the flavoring of the cocktail due to the oils and salts from the brine that infuses into the drink.

Flavoured vodkas have also been used in recent years such as Inferno Vodka with peppers in the jug, Absolut Citron and various pepper infused vodkas from around the world. The main ingredient however, that makes this unique beverage is the Clamato juice.

Here are a couple of variations for you to try at home for your friends:

### Traditional Caesar

1 oz. Vodka  
3 oz. Clamato  
5 Drops of Worcestershire Sauce  
3 Drops of Tabasco  
½ Tsp of Lemon juice  
In a Caesar rimmed glass  
Garnish with a celery stalk

### Spicy BBQ Caesar

1 oz. Inferno Vodka  
3 oz. Clamato

5 Drops of Worcestershire Sauce

5 Drops of Tabasco

½ Tsp. of your favorite BBQ sauce

½ oz. Water

Shake and pour over ice

Garnish with a Butterfly Shrimp and a Grape Tomato