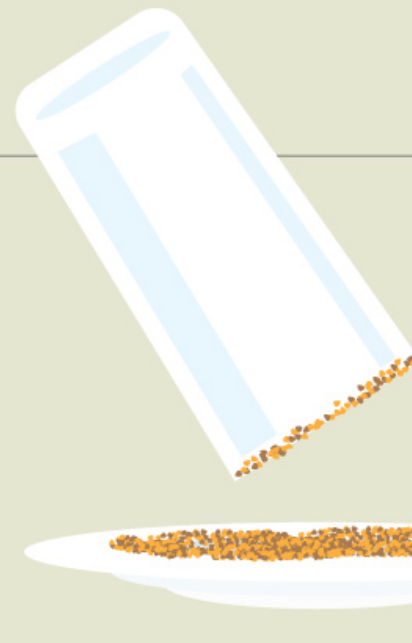




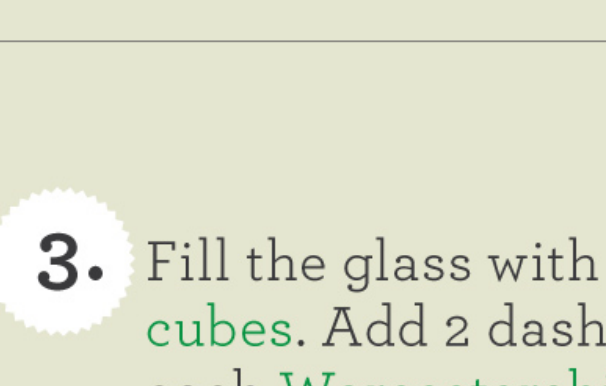
Ever since Walter Chell perfected the recipe in Calgary in 1969, the Caesar has spread from coast to coast (to coast) to become the nation's signature cocktail. The concoction is as Canadian as apologizing and as quirky as...well, tomato and clam juice in a glass. But we love it, don't we? And the ways you can enjoy a Caesar are as endlessly diverse and surprising as this great land. How do you take yours?

Start with the Basics

1. Dip the rim of a tall (collins) glass in a saucer of freshly squeezed **lime juice**.



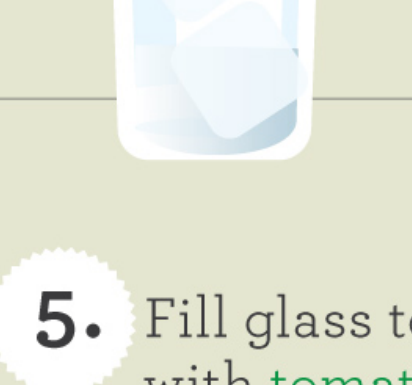
2. Coat the rim by dipping it in a saucer of **celery salt**.



3. Fill the glass with **ice cubes**. Add 2 dashes each **Worcestershire** and **hot sauce**.

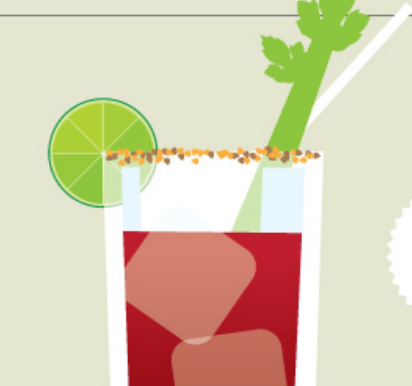


4. Add freshly ground **pepper** and 1 to 1 1/2 oz (30 to 45 mL) **vodka**. Stir using a bar spoon or chopstick.



MAKE IT VIRGIN
by leaving out the vodka

5. Fill glass to just below the rim with **tomato-clam cocktail** (4 to 5 oz/120 to 150 mL) and stir again. Add more ice if necessary to fill glass.



6. Garnish with **celery stalk** and **lime wedge** or wheel. Serve with a **straw**.



Personalize It!

Spice

Most people use Tabasco sauce, but there are plenty of other ways to turn up the heat.



Sriracha



Hot sauce



Wasabi



Horseradish

Rim

Celery salt is the standard (some brands even call themselves "Caesar rimmer"), but you can mix and match these ingredients for a twist.



Celery salt



Salt & pepper



Lemon pepper



Montreal steak spice

CAESAR FACTS

The Caesar's close cousin, the Bloody Mary, exists around the world, but Caesars are virtually unknown outside Canada.

Glassware

The large, tall Collins glass is traditional for a Caesar, but you can switch it up as you like.



Collins glass



Large red wineglass



Mason jar



Hurricane glass

CAESAR FACTS

Based on the sales of its Clamato line of products, Mott's estimates that Canadians consume 350 million Caesars a year.*

Spirits

Most people make Caesars with vodka, but other spirits make surprisingly tasty substitutes.



Vodka



Gin



Tequila



Canadian whisky

Garnishes

You can't go wrong with a fresh green celery stalk - or try these alternatives.



Beef jerky



Pickled green beans



Shrimp on a skewer



Dill pickle spear

*www.canadadrymotts.ca/brands/motts-clamato