

# Bedford Bloody

Holiday hangover? Cure it quick with Pete Gugni's morning reviver.

We started serving brunch about four months ago, which gave me a great excuse to experiment with breakfast cocktails. When I paired tomato juice with kimchi, a spicy Korean side dish that mostly consists of fermented Napa cabbage, the flavors just harmonized. This is kind of like a cross between a Bloody Mary, which is made with vodka, and a Bloody Maria, which uses tequila. But instead of tequila, I use a barrel-aged version of its smokier cousin, mezcal. The finishing touch is a little bit of Edmund Fitzgerald Porter, a beer from Great Lakes Brewing Company that has a strong coffee flavor. So even if you start your day with a cocktail, you can say you've had your morning coffee too. *Pete Gugni is the chief mixologist at The Bedford in Chicago. bedfordchicago.com*

1½ ounces vodka	} <b>1 COMBINE</b> ingredients in an ice-filled mixing glass. <b>SHAKE</b> , then <b>STRAIN</b> into a 14-ounce glass over ice.
½ ounce Don Amado reposado mezcal	
5 ounces kimchi tomato juice*	
1 tablespoon Worcestershire sauce	
1 teaspoon hot sauce	
1 dash pepper	
1 dash celery salt	
1 ounce Edmund Fitzgerald Porter	} <b>2 STIR</b> in the beer, then <b>GARNISH</b> with a celery stalk and lemon wedge.
celery stalk	
lemon wedge	

\*In a blender, purée 3 parts tomato juice with 1 part kimchi.



**spirit**  
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