



MOTT's* Clamato* Best Caesar in Town* Recipes
Amateur Finalists

WINNER: Dad's Lemon Legend Caesar - Boyan Blocka

Region: **Western Canada**
 Vancouver, BC

6 oz.	MOTT's* Clamato* Original	salt flakes
1 ½ oz.	tequila	ground coarse pepper
3 dashes	Habenero Tabasco	garlic pickle
2 dashes	Worcestershire sauce	celery
1 ½ oz.	freshly squeezed lemon juice	

Rim glass with lemon and rim with salt and lemon rind. Fill 1/3 glass with ice, and add ingredients and stir. Garnish with celery and pickle. Repeat until you're a legend.



Caesar Rossa - Alex De Biasi

Region: **Ontario and Northern Canada**
 Kingston, ON

2 oz.	Merlot wine	4 dashes Worcestershire sauce
4 oz.	MOTT's* Clamato* Original	2 dashes ground ginger
2 dashes	Frank's Red Hot*	chives
3 dashes	salt and pepper	oregano leaves

Rim highball glass with celery salt, fill 1/3 with ice. Add ingredients and stir. Garnish with two chives and two oregano leaves.



The Smokey, Sweet and Spicy - Todd Wonderham

Region: **Western Canada**
 Calgary, AB

6 oz.	MOTT's* Clamato* Extra Spicy	1 tbsp. sweet curry powder
1 oz.	tequila	1 tbsp. salt
1 dashes	chipotle sauce	pickled asparagus spears
1 tsp.	Worcestershire sauce	lime

Mix sweet curry powder and salt in a rimmer and rim glass. Fill 1/3 glass with ice, add MOTT's* Clamato*, tequila, chipotle sauce, Worcestershire sauce and a pinch of sweet curry powder. Stir and garnish with lime and asparagus spear.

