This is a recipe inspired by the book Theirs To Possess from the book series TITANS CAPTIVATED by Sierra Cartwright.

Ingredients (per glass):

- 2 oz top-shelf vodka (or pepper-infused vodka for extra heat)
- 4 oz tomato juice (something smoky or fire-roasted if you're feeling bold)
- 1/2 oz fresh lemon juice
- 1/2 tsp horseradish
- A few dashes Worcestershire sauce
- A couple of dashes of your favorite hot sauce
- · Pinch of celery salt, black pepper, and a dash of smoked paprika
- Ice cubes

Optional:

- Beef broth reduction (if the night before was rough!)
- · A dash of Creole mustard if you're really feeling it

Directions:

Prep the Glass: Rub a lemon wedge around the rim of a highball or rocks glass. Dip the rim into a shallow dish of Creole seasoning and smoked salt. Chill the glass while you work.

Mix the Base: In a shaker or mixing glass, combine all the ingredients (including options, if you want them.) **Stir**. Don't shake! You want to blend, not bruise.

Fill your prepped glass with ice cubes. Then pour the mixture over the ice.

Garnish like a billionaire:

Slide all your garnishes onto a sturdy cocktail skewer
Grilled andouille sausage chunk
Pickled okra
Green olive
Cajun grilled shrimp
Mini dill pickle
Cherry tomato

/m going to have

I'm going to have to add a slice of bacon too!

