

Spicy Caesar Marinade

Swick

Makes 3 cups | Active Time: 10 minutes | Total Time: 10 minutes

Chef's Notes

Clamato juice is a beverage that is commonly sold in Canada. It is a mixture of water, tomato paste, spices, celery seed, dried clam broth and vinegar. This blend was used to create a well-known cocktail called a "Bloody Caesar". If you cannot find Clamato juice in your area, you can make a similar version by mixing:

- 5 cups tomato juice
- 1 cup clam juice
- 1 tbsp lemon juice
- 1/4 tsp Worcestershire
- hot sauce (to taste)
- 1/4 tsp celery salt

This marinade is based on the recipe by Ted Reader, King of the Q's Blue Plate BBQ.

Step 1: Preparing the Marinade

- 1 green onion
- 1 tbsp fresh dill
- 2 cups Clamato juice (see notes)
- 2 tbsp extra-virgin olive oil
- 1/2 cup vodka
- 1 tbsp Worcestershire sauce
- 1 tbsp prepared horseradish
- 2 tsp celery salt
- 2 to 3 tsp Tabasco (or other hot pepper sauce)
- 1 tsp kosher salt
- 1 tsp freshly ground black pepper

To prepare the marinade, finely mince the green onion and chop the dill. Place all of the ingredients into a bowl and whisk to combine. Adjust the seasonings to taste.

Store the marinade in an airtight container in the refrigerator for up to 1 week.

This marinade pairs very well with chicken and beef.