



1

PICK YOUR RIMMER

Think outside the celery salt.

STEP 1

Moisten rim of glass with lime juice or liquid honey.

STEP 2

Coat with:



Oh-So Aromatic
Chopped herbs, lemon zest and crushed mixed peppercorns.



Retro Fun
Finely crushed kettle chips (try salt-and-vinegar or dill flavours).



All Fired Up
Crushed bacon bits and a pinch of ancho chili powder.

2

Boost Your Juice!

Delight your guests with variety! Put out a pitcher of Mott's Clamato, plus a second laced with a little something.

SOUR Stir in a splash of fruit vinegar (raspberry, strawberry or apple cider).

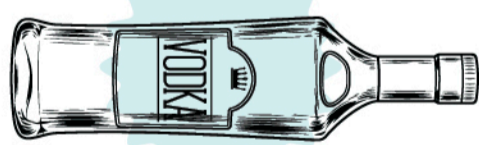
SMOKY Blend in a few canned chipotle peppers in adobo sauce.

SAVOURY Purée in fresh cilantro.

★ Remember to offer an array of hot sauces, and lemon and lime wedges, too!

3

CHOOSE YOUR ALCOHOL



VODKA

This iconic mixer is reliably clean, refreshing and the classic base for a spicy Caesar.



GIN

The botanical notes of gin pair well with herbaceous, peppery and citrus flavours.



TEQUILA

Up the ante with this smooth, oaky liquor that complements salty or spicy notes.

4

PICK YOUR RIMMER

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Grilled Pickled Skewers

Grill traditional pickled favourites, like green beans, olives or pearl onions, for smokiness.



Charcuterie Skewers

Build a charcuterie skewer: Pick an aged cheese, a cured meat, a dried fruit and a pickled vegetable.



Pickled Fruit Skewers

Pickled sour apple, peach and watermelon rind provide a great contrast to the typical cornichon garnish.

