



ZYDECO ZINGER

with Cajun Two Step Original Seasoning



Ingredients

- 3 ounces tomato juice
- 1/2 ounce lemon juice
- 1 teaspoon celery salt
- Freshly ground black pepper
- 1 dash Cajun Two Step Worcestershire sauce
- 2 dashes Cajun Two Step Cayenne Hot Sauce
- 1 stalk celery, for garnish
- 1 pickle spear, for garnish
- Cajun Two Step Original Seasoning to rim the glass

Instructions:

- Rim your glass with Cajun Two Step Original Seasoning.
- Combine tomato juice, lemon juice, celery salt, black pepper, hot sauce, Worcestershire sauce, celery seeds, and cayenne in a large pitcher.
- Serve over ice.
- Optionally garnish with a celery stalk, pickle spear, and/or a lemon wedge.