

Bloody Mary with Antipasto Skewers

The following recipe was provided by local blogger Abby Thome of [The Thome Home](#).

Ingredients

For the Bloody Mary

- 2 Parts Pope's Bloody Mary Mix
- 1 Part Vodka
- Celery (optional, for garnish)
- Bacon (optional, for garnish)

For the Antipasto Skewers

- Pepperoncini
- Kalamata Olives
- Heinen's Garlic Stuffed Olives
- Sweet Cherry Peppers
- Mozzarella Pearls (larger size)
- Heinen's Tri-Color Cheese Tortellini
- Columbus Italian Dry Salami



Instructions

1. Cook tortellini according to package. Once they are fully cooked, drain and drizzle olive oil to prevent sticking. Let lay flat on a cutting board to dry slightly before skewering. There is no right or wrong way to make an antipasto skewer, so get creative with assembling the rest of the ingredients on your skewer sticks. I recommend slicing the salami into bite-size pieces. Keep peppers and olives whole!
2. You can toss the cooked tortellini in pesto sauce, it is a fun way to stretch the variety of your skewer with the same ingredients.
3. Mix together Popes Bloody Mary Mix and Vodka. Pour into a single glass or a pitcher over ice.
4. Top with antipasto skewers and garnish with celery and bacon.