



Smoky and spicy,
this version of the classic
Bloody Mary uses
Spicy Hot V8 and can
be served virgin or
with alcohol.

SPICY MARY MARTINI

SPICY MARY MARTINI

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 15 minutes COOK TIME: none

FEATURED INGREDIENT: **Spicy Hot V8® Vegetable Juice**, 12/46 oz. PET, #12156



INGREDIENTS

WEIGHT

MEASURE

METHOD

Spicy Hot V8® Vegetable Juice*

Vodka**, optional

Chipotle hot pepper sauce

1 gal., 1 pt.

1 1/2 qt.

1-2 tsp.

1. In large glass or plastic container with lid, stir together juice, vodka and hot sauce. Cover and chill at least 3 hours before serving. This mixture can be made and refrigerated up to 3 days before serving. Shake mixture well before serving.

Lemon juice

Seasoned salt, optional

Ice cubes

Celery sticks

1/4 cup

1/4 cup

As needed

24

2. **For Each Serving:** Lightly wet rim of 10-oz. martini glass with lemon juice and dip rim in seasoned salt, if desired. Place 2 ice cubes in the glass and pour 1 cup martini mixture over top of ice. CCP: Serve beverage chilled to below 40°F.

3. Garnish with celery sticks and serve.

***Substitutions:** V8® 100% Vegetable Juice, V8® Low Sodium or Campbell's® Tomato Juice

**Flavored vodkas can also be substituted including: lemon, pepper, orange, etc.

Garnish Options: Try using other garnish as a substitute for celery sticks, including: pimiento-stuffed olives; anchovy-stuffed olives; cornichons or other small, sour pickles; pickled okra; etc.

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

SANITATION INSTRUCTIONS: Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA-recommended method.

Cocktails & Mocktails



Our official recipe for the classic cocktail, virgin or not, uses V8 and just enough lemon, Worcestershire and hot sauce to make it soar, but not overwhelm.

VEGGIE BLOODY MARY

VEGGIE BLOODY MARY

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 15 minutes COOK TIME: none

FEATURED INGREDIENT: **V8® 100% Vegetable Juice**, 12/46 oz., #00336



INGREDIENTS

WEIGHT

MEASURE

METHOD

V8® 100% Vegetable Juice*

Lemon juice, fresh
Worcestershire sauce
Lemon zest
Red hot pepper sauce (or Chipotle)
Pepper, black, ground

1 gal., 1 pt.
1 cup
1/2 cup
2 tbsp.
1-2 tsp.
1 tsp.

1. In large glass or plastic container with lid, stir together juices, Worcestershire, zest, pepper sauce and pepper; mix well, cover and chill. Do not mix more than 3 hours ahead of serving. CCP: Serve beverage chilled to below 40 °F.

Vodka, optional
Celery stalks

1 qt., 2 cups
24 each

2. **For Each Serving:** Fill 16-oz. glass halfway with ice and top with 1 cup Veggie Bloody Mary mixture. Mix in 1/4 cup vodka, if desired. Stir to mix. Garnish with celery stalk and serve.

***Substitutions:** V8® Spicy Hot Vegetable Juice,
V8® Low Sodium Vegetable Juice or Campbell's® Tomato Juice

Serving Options: Drink may also be made with gin or light rum at the ratio of 1/4 cup liquor (Vodka, Gin, Rum, etc.) to 1 cup Veggie Bloody Mary mix.

Mixing Options: Horseradish may be added to this mixture as well as any variety of bitters too.

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

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Cocktails & Mocktails



Sail to the tropics
with this twist on the
Caribbean standard,
using fresh muddled mint
leaves and V8 *Splash*.
Rum optional.

TROPICAL MOJITOS

TROPICAL MOJITOS

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 20 minutes COOK TIME: none

FEATURED INGREDIENT: **V8 Splash® Tropical Blend Juice Drink**, 8/64 oz. PET, #12573



INGREDIENTS

WEIGHT

MEASURE

METHOD

V8 Splash® Tropical Blend Juice Drink*

Fresh mint leaves
Lime juice, fresh
Lime zest, fresh

1 1/2 gal.
3 cups
3/4 cup
3 tbsp.

1. In bottom of a mortar and pestle grind mint, lime juice and zest until mashed.

2. In a covered container stir mint mixture into the juice; cover and refrigerate at least 2 hours before serving. Don't make more than 6 hours in advance. CCP: Serve beverage chilled to below 40 °F.

Fresh mint

24 sprigs

2. **For Each Serving:** Fill 16-oz. tall glass with ice half way. Pour 1 cup juice-mint mixture over ice. Garnish with a mint sprig to serve.*

***Substitutions:** V8 Splash® Berry Blend or Strawberry Kiwi;
V8 V-Fusion® Acai Mixed Berry, Peach Mango, Pomegranate Blueberry
or Strawberry Banana

Serving Options: Dark or light rum may be added to the juice-mint base, 1-2 oz.
per serving, if desired.

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Cocktails & Mocktails



Cool off with this simple frozen dessert of V8 *Splash* and champagne topped with fresh fruit of the season.

TROPICAL CHAMPAGNE DESSERT ICE

TROPICAL CHAMPAGNE DESSERT ICE

YIELD: 24 servings SERVING SIZE: 4 oz. PREP TIME: 15 minutes COOK TIME: none

FEATURED INGREDIENT: **V8 Splash® Tropical Blend Juice Drink**, 8/64 oz. PET, #12573



INGREDIENTS

WEIGHT

MEASURE

METHOD

V8 Splash® Tropical Blend Juice Drink*

Champagne or other sparkling wine, chilled
Orange zest, optional

2 qt.
1 qt.
2 tsp.

1. In full-size steamtable pan mix juice, sparkling wine and orange zest, if desired. Cover and freeze 3-4 hours, stirring every hour with heavy-duty whisk, to create smaller crystals as the mixture freezes. (You may use an immersion blender on mixture at end of 3 hours just to make sure it is smooth with no large ice crystals.)**

Fresh cut-up fruit (mango, papaya,
pineapple, berries, etc.)
Mint sprigs

3 qt.
24 sprigs

2. **For Each Serving:** Scoop 1/2 cup Tropical Champagne Ice into bottom of a stemmed dessert glass and top with 1/2 cup fresh fruit mixture. Garnish each dessert with a sprig of mint to serve.

***Substitutions:** V8 Splash® Berry Blend or Strawberry Kiwi;
V8 V-Fusion® Acai Mixed Berry, Peach Mango, Pomegranate Blueberry
or Strawberry Banana

Garnish Options: Other fresh herbs may be used instead of fresh mint including:
rosemary, thyme, lemon balm, fennel, basil, etc.

****NOTE:** This dessert may be scooped out ahead and frozen in dessert dishes and just topped with fruit and garnish right before serving.

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Cocktails & Mocktails



Colorful and satisfying, this non-alcoholic drink features *Campbell's Tomato Juice* with lemon juice, horseradish, Worcestershire and hot sauce.

TOMATO MOCKTAIL

TOMATO MOCKTAIL

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 15 minutes COOK TIME: none

FEATURED INGREDIENT: **Campbell's® Tomato Juice**, 12/46 oz., #00366



INGREDIENTS	WEIGHT	MEASURE	METHOD
Campbell's® Tomato Juice* Lemon juice, fresh Prepared horseradish Worcestershire sauce Red hot pepper sauce (or Chipotle)		1 1/2 gal. 1 cup 1/3 cup 1/3 cup 1 tsp.	1. In large glass or plastic container with lid, stir together juices, lemon juice, horseradish, Worcestershire and pepper sauce; mix well, cover and chill. Do not mix more than 3 hours ahead of serving. CCP: Serve beverage chilled to below 40 °F.
Ice cubes Celery stalks		As needed 24 each	2. For Each Serving: Fill a 16-oz. glass halfway with ice and top with 1 cup Tomato Mocktail mixture; stir to mix. Garnish with celery stalk and serve.

***Substitutions:** V8® 100% Vegetable Juice, V8® Spicy Hot Vegetable Juice or V8® Low Sodium Vegetable Juice

Mixing Options: Bitters may be added to this mixture.

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

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Cocktails & Mocktails



Filling but light, this hot weather drink made with V8, orange, lime and seltzer will appeal to everyone.

CITRUS COOLER

CITRUS COOLER

YIELD: 24 servings SERVING SIZE: 12 oz. PREP TIME: 15 minutes COOK TIME: none

FEATURED INGREDIENT: **V8® 100% Vegetable Juice**, 12/46 oz., #00336



INGREDIENTS

WEIGHT

MEASURE

METHOD

V8® 100% Vegetable Juice*

Frozen orange juice concentrate, thawed

Lime juice**, fresh

Lime zest, fresh

1 gal.

2 cups

1 cup

2 tbsp.

1. In large lidded container combine juice, orange concentrate, lime juice and zest and mix well. Cover and refrigerate at least 4 hours before using as directed. Make ahead and store up to 3 days refrigerated.

Seltzer water or club soda

Ice cubes

Orange and lime slices, for garnish

1 gal. 2 cups

As needed

24 each

2. **For Each Serving:** In 24-oz. glass stir together 3/4 cup juice-orange mixture with 3/4 cup seltzer and fill remaining glass with ice (1 1/2 cups). CCP: Serve beverage chilled to below 40 °F.

3. Garnish with an orange and a lime slice and serve.

***Substitutions:** V8® Spicy Hot Vegetable Juice or V8® Low Sodium Vegetable Juice

**Lemonade, limeade, etc. can also be substituted

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

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Cocktails & Mocktails



Green tea meets
Diet V8 Splash for a
filling, yet healthy
thirst quencher.

FROSTED CITRUS GREEN TEA

FROSTED CITRUS GREEN TEA

YIELD: 24 servings SERVING SIZE: 12 oz. PREP TIME: 2 minutes COOK TIME: none

FEATURED INGREDIENT: **V8 Splash® Diet Tropical Blend Juice Drink**, 8/64 oz. PET, #14426



INGREDIENTS	WEIGHT	MEASURE	METHOD
V8 Splash® Diet Tropical Blend Juice Drink* Prepared green tea, fresh-brewed Fresh mint Lemon slices, halved		1 gal., 1 qt 1 gal. 24 sprigs 24 slices	1. In large container with lid, combine juice and green tea and refrigerate at least 2 hours before using as directed.
Ice		As needed	2. For Each Serving: Pour 1 1/2 cups juice-tea blend into a 24-oz. glass filled halfway with ice. Garnish with mint sprig and lemon half slices. CCP: Serve beverage chilled to below 40 °F.

*Substitutions: V8 Splash® Diet Berry Blend

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

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Cocktails & Mocktails



Made for sunshine and warm weather, this twist on the old classic uses *V8 Splash*, red wine and lots of sliced citrus to make it glow.

SPLASHY SANGRIA

SPLASHY SANGRIA

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 20 minutes COOK TIME: none

FEATURED INGREDIENT: **V8 Splash® Tropical Blend Juice Drink**, 8/64 oz. PET, #12573



INGREDIENTS

WEIGHT

MEASURE

METHOD

V8 Splash® Tropical Blend Juice Drink*

Dry red wine (Cabernet, Zinfandel, Pinot Noir, etc.)

Granulated sugar

Oranges, sliced

Lemons, sliced

Limes, sliced

3 qt.

3 qt.

1 cup

4 small

3 small

3 small

1. In large glass or plastic container with lid, stir together juice, wine and sugar.

2. Add sliced citrus and mix well. Cover and chill. Do not mix more than 3 hours ahead of serving. CCP: Serve beverage chilled to below 40 °F.

Seltzer water

2 qt.

3. **For Each Serving:** Fill 16-oz. tall glass with ice half way. Pour 1 cup juice-wine mixture over ice and top with 1/4 cup seltzer and serve with macerated citrus slices from Sangria mixture to garnish.

***Substitutions:** V8 Splash® Berry Blend or Strawberry Kiwi;
V8 V-Fusion® Acai Mixed Berry, Peach Mango, Pomegranate Blueberry
or Strawberry Banana

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

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Cocktails & Mocktails



Cocktails & Mocktails



Universally loved flavors including V8 V-Fusion Peach Mango and lemonade make this a delicious hot weather thirst quencher.

PEACH MANGO VODKA LEMONADE

PEACH MANGO VODKA LEMONADE

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 10 minutes COOK TIME: none

FEATURED INGREDIENT: **V8 V-Fusion® Peach Mango Juice**, 8/46 oz. PET, #15341



INGREDIENTS	WEIGHT	MEASURE	METHOD
V8 V-Fusion® Peach Mango Juice* Lemonade, fresh Lemon vodka		1 1/2 qt. 1 1/2 qt. 1 1/2 qt.	1. In large glass or plastic container with lid, stir together juice, lemonade and vodka and mix well. Cover and chill at least 3 hours before serving. This mixture can be made and refrigerated up to 2 days before serving. Mix well before serving.
Ice, crushed Lemon slices		1 1/2 gal. 24 each	2. For Each Serving: Fill a 16-oz. cocktail shaker with ice half way. Pour 3/4 cup juice-vodka mixture over ice. Close shaker and shake well for 5 seconds. Strain into an 8 to 10-oz. short cocktail glass. CCP: Serve beverage chilled to below 40 °F. Garnish with a lemon slice to serve.**

***Substitutions:** V8 V-Fusion® Acai Mixed Berry, Pomegranate Blueberry and Strawberry Banana

****Options:** Substitute rum, tequila or gin for vodka, if desired.

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

SANITATION INSTRUCTIONS: Wash hands and exposed parts of arms before handling food, after handling raw foods and after any interruption that may contaminate hands. Wash, rinse and sanitize all equipment and utensils before and after use. Return all ingredients to refrigerator if preparation is interrupted. Measure all internal product temperatures with a cleaned and sanitized thermocouple or thermometer every 2 hours. Thaw frozen product properly using an FDA-recommended method.

Cocktails & Mocktails



Bursting with intense flavors, this simple martini fuses V8 V-Fusion Pomegranate Blueberry and vodka. Garnished with fresh fruit.

POMEGRANATE BLUEBERRY MARTINI

POMEGRANATE BLUEBERRY MARTINI

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 10 minutes COOK TIME: none

FEATURED INGREDIENT: **V8 V-Fusion® Pomegranate Blueberry Juice**, 8/46 oz. PET, #16983



INGREDIENTS

WEIGHT

MEASURE

METHOD

V8 V-Fusion® Pomegranate Blueberry Juice*

Vodka
Simple syrup

1 1/2 qt.
1 1/2 qt.
1 1/2 cups

1. In large glass or plastic container with lid, stir together juice, vodka and syrup and mix well. Cover and chill at least 3 hours before serving. This mixture can be made and refrigerated up to 2 days before serving. Mix well before serving.

Ice, crushed
Fresh blueberries

1 1/2 gal.
As needed

2. **For Each Serving:** Fill a 16-oz. cocktail shaker with ice half way. Pour 3/4 cup juice-vodka mixture over ice. Close shaker and shake well for 5 seconds. Strain into an 8 to 10-oz. martini glass. CCP: Serve beverage chilled to below 40 °F. Garnish with fresh blueberries to serve.**

***Substitutions:** V8 V-Fusion® Acai Mixed Berry, Peach Mango or Strawberry Banana

****Options:** Substitute rum, bourbon, tequila or gin for vodka, if desired.

COOLING: CCP: Cool to 70°F. or lower within 2 hours and from 70°F. to 40°F. within 4 more hours. Place in shallow pans with a product depth of 2 inches or less and refrigerate or place shallow pans of product into ice bath, immerse pans into ice up to product level and stir frequently. Cover and label product.

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Cocktails & Mocktails



Cocktails & Mocktails



Made in heaven, this cocktail pairs V8 V-Fusion Strawberry Banana with vodka and a bit of sugar for a surprisingly lush and intense beverage.

STRAWBERRY BANANA MARTINI

STRAWBERRY BANANA MARTINI

YIELD: 24 servings SERVING SIZE: 8 oz. PREP TIME: 15 minutes COOK TIME: none

FEATURED INGREDIENT: **V8 V-Fusion® Strawberry Banana Juice**, 8/46 oz. PET, #15339



INGREDIENTS

WEIGHT

MEASURE

METHOD

V8 V-Fusion® Strawberry Banana Juice*

Vodka
Lime juice, fresh
Sugar, superfine or bar

1 1/2 qt.
3 cups
1 1/2 cups
1/2 cup

1. In large glass or plastic container with lid, stir together juice, vodka, lime juice and sugar; mix until sugar is dissolved. Cover and chill at least 3 hours before serving. This mixture can be made and refrigerated up to 2 days before serving. Mix well before serving.

Ice, crushed
Mint, fresh, chiffonade

1 1/2 gal.
As needed

2. **For Each Serving:** Fill a 16-oz. cocktail shaker with ice half way. Pour 1 cup juice mixture over ice. Close shaker and shake well for 5 seconds. Strain into an 8 to 10-oz. martini glass. CCP: Serve beverage chilled to below 40 °F. Garnish with a sprinkling of mint chiffonade to serve.**

***Substitutions:** V8 V-Fusion® Acai Mixed Berry, Peach Mango or Pomegranate Blueberry

****Options:** Substitute rum, bourbon, tequila or gin for vodka, if desired.

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Cocktails & Mocktails