

# Butter My Biscuit

## Food musings of a southern ex-pat



### Potent Elixir: The Bloody Leroy



This is one of those unusual finds that I just had to try and share with the general public. Chile heads will love this post; for others, this may be a fluffy read but with no real life application. Think on it ...I was on another Google safari when I came across an article titled "[The Lip-Smackingly Top 10 Most Unusual and Strange Foods Around the World.](#)" In this blog line of work, one can't pass up such an opportunity for weirdness! So I quickly scanned some really nasty looking stuff; it even had pictures to further engage the casual reader. As I was about to click away in disgust, I saw the name 'Bloody Leroy' and found myself hooked ... and had to read further.

But I found myself reading teaser material with no background and better yet, no stinking recipe! All I could latch onto was: "it has a unique combination of tomatoes and black coffee." So OK, tomatoes and black coffee, but what is the drink? What for? Who invented it? Why? When? How? Well folks, I didn't get too far in the search, and the mystery will have to remain. The best I've been able to collect from my reconnaissance is that the Bloody Leroy is some second cousin to the Bloody Mary (once removed). It is a concoction that is described in Wikipedia land as having the tomato juice replaced by barbeque sauce. Before you totally gross out, it's not a situation as in grab a bottle of your favorite 'que sauce off the grocery shelf and add alcohol. It's a bit more sublime, and closer to where one might make a barbeque sauce from scratch: a little ketchup, vinegar, mustard, brown sugar, lemon juice, Worcestershire, spices, etc. But, it has the addition of heat; think of it as a kick ass bloody, appealing to a crowd that would be apt to add extra hot sauce or horseradish to their classic cocktail.

Keep in mind that the recipe below is a "mixer" meaning, you should add it to an alcoholic base. When I tasted the mixer on its own, it had a smoky, chile salsa taste with a kick and slight burn on the back of the tongue. I didn't choke or tear up, but this is potent stuff. I had read a few blurbs that it would cure cigarette smoking cessation blues, or help with a hangover. Once can reason why it might be a remedy in those situations. Also, there are a number of raw ingredients in the vegetable clan that are to be minced and added. I made a point of mincing fine pieces, but in the end it still has a slight texture. If you're phobic about that and prefer a super smooth mixer, then I'd run this through a blender. In either case, make it early and let it sit overnight for best flavor development.

But along with no history or background to this, there is no obvious alcoholic drink recipes provided just the mix. As mentioned, the familial tie to the Bloody Mary hints that vodka may be a sound choice, and I think you could play it safe with that selection perhaps even a pepper flavored vodka. But the smokiness makes this elixir a perfect background to add tequila. Or, if you've ever had a beer cocktail called a Red Eye for brunch (also known as Bloody Beer or perhaps even a Red Rooster), Bloody Leroy mix would be an excellent substitute for the tomato juice there. Serve with pickled okra or string

Recipe provided by <http://www.buttermybiscuit.com>

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beans, and you are ready to rock ?n roll.

### "Bloody Leroy Mix"

Adapted from [End of the Block blogspot](#)

- 1 8-ounce can tomato sauce
- 1 6-ounce can tomato paste
- 1 cup black coffee
- ¾ cup beer (Killian's Red preferred)
- ¾ cup fruit juice (citrus: orange/pineapple/mango type)
- 2 Tbsp whiskey (bourbon!)
- 1 Tbsp lemon juice
- 1 Tbsp Worcestershire sauce
- 1 Tbsp vinegar (red wine garlic preferred)
- 3 cloves garlic, minced fine
- 3 jalepeno peppers, minced fine
- ¼ large onion, minced fine (1/8 red, 1/8 white preferred)
- 2½ tsp liquid smoke
- 2 Tbsp brown sugar
- 1 Tbsp molasses
- 1½ tsp crushed red pepper
- 1 cube beef bouillon
- 1½ tsp salt
- 1½ tsp ground black pepper
- 1½ tsp paprika
- 1½ tsp cayenne pepper
- 3 dashes dried basil
- 3 dashes dried oregano
- 3 dashes dried savory

**Personal Notes:** First, I used home canned tomatoes and whizzed them in the blender (they tasted much better). For the whiskey, I used bourbon. Mince the garlic, onion and jalapenos very finely. I cut back on the following: only used 2 jalapenos, 1 tsp of cayenne, and 1½ tsp of liquid smoke. Especially watch the liquid smoke, as too much can really turn one off from the recipe. If texture in a beverage isn't your thing, then I would liquefy all in the blender. And, assuming you'll be serving to a group, make this mixer up the night before and let meld overnight in the fridge for best flavor development. Last but not least, I took some of the tomato juice and froze it into ice cubes so that once you serve the full cocktail, all doesn't get too diluted as the cubes melt. Oh yeah ... beware of dragon breath.

GHTime Code(s): [nc b72f9](#)

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