

## THE PERFECT CLAMATO JUICE FOR ALL YOUR DRINKS.

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Last Revision 2014-12-25

This recipe is very simple to make and the Clamato juice is excellent to drink as it is, and is also perfect to use as a mix in a Bloody Mary or any of your favorite drinks.

This recipe will fill a 1.54 L container.

Preparation Time; 10 Minutes

Total Cooking Time; 5 or 7 Minutes

This might seem like a lot of trouble just to make a CLAMATO JUICE but the end result is more than worth it. It tastes like nothing you will have ever tasted before and you will never want to drink another Clamato juice from the store ever again that taste like water anyway.

### Step # 1 – SPICE PREPARATION.

- 1 Tea Spoon of Brown Sugar.
- ¼ Tea Spoon of Onion Salt.
- 1 Pinch of White Pepper.
- 1 Pinch of Sea Salt
- 1 Tea Spoon of Garlic Powder.
- 1 Pinch of Celery Salt.
- 2 Pinch of Cayenne Pepper.

### Step # 2 – CLAMATO JUICE MIX.

Make this preparation in a 4 quart cooking pot.

- 1 Can of Tomato Sauce of 680 ml or a 910 ml. (Regular)
- 2 Cans (680 ml or 910 ml.) of WATER depending on the size you used above. Use the empty Sauce can above.
- 1 Can of Tomato Paste, 156 ml.  
Use the **(Herbs & Spices)** tomato paste or the regular.
- ½ Tea Spoon of Beef Bovril.
- 1 Tea Spoon of Worcestershire Sauce.
- 1 The juice of one fresh Lemon.

### Step # 3 – BOILING THE CLAMATO JUICE.

Bring all the above from step # 1 and # 2 together to a hard boil at almost maximum heat and let boil with **NO cover on, for 5 minutes if you used the 680 ml Can of sauce or for 7 minutes if you used the 910 ml can,** and mix at times, then cool down in a cold water bath.

When cold enough, pour the Clamato Juice in a clean juice container and put in the fridge till cold enough to drink.

Shake the container well each time before pouring it into your drinks. If you drink it as it is no need to add anything, **for a Bloody Mary just add Vodka, half a slice of Lemon and a thinned celery stick, serve in a large tall glass.**

**BON APPÉTIT**

