

Classic Canadian Caesar

What is the most popular cocktail in Canada?

Caesar is a Canadian cocktail made with a combination of vodka, clam-infused tomato juice, hot sauce, and Worcestershire sauce. The cocktail is typically served with ice in a large glass with a celery salt rim, garnished with a lime wedge and a celery stalk.

Ingredients

1 lime wedge

1 tablespoon celery salt, or as needed

Ice cubes, as needed

1 ounce vodka

1 dash Worcestershire sauce or to taste

1 dash hot pepper sauce (such as Tabasco) to taste

8 ounces tomato and clam juice cocktail (such as Clamato)

1 celery stick

Directions

- Wet the rim of a cocktail glass with the lime wedge; set aside for garnish. Place celery salt in a small dish, and press the rim of the glass into the salt to coat. Add ice to the glass.
- Pour vodka, Worcestershire sauce, and hot pepper sauce over the ice; top with tomato-clam juice. Garnish with lime wedge and celery stick. Serve with a straw.

