

saltlake

Make a Bloody Mary like Spike Lee's "Da Brick" star, Ifu Hadera, at the St. Regis Deer Crest Resort

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Photos by Eric Schramm

Last week Ms. Ifu Hadera, the Ethiopian/Swedish actress who stars in Spike Lee's upcoming HBO series "Da Brick," based on the life of Mike Tyson, hosted the clinic, a photo op for all, but you don't need the eye candy to enjoy the drink. (Ifu's also the "ambassador for Lucky Dog Vodka," so that explains that.)

This Sunday, January 29th at 11am, The St. Regis Deer Valley is hosting another Bloody Mary Cocktail Clinic at the St. Regis Bar, teaching guests how to make the 7542 Bloody Mary, The St. Regis Deer Valley's signature, wasabi-foamed take on the concoction that was invented at the St. Regis in New York.

The Deer Valley version is named for the altitude of the resort (7,542 feet high). See, here's the view from the famous funicular.

The clinic, open to the public, is just \$16. This time, the drink is the star.

If you can't make the clinic, here's the gist of the drink so you can make it at home:

The 7542

makes 4 drinks

Four 4oz glasses 16 oz. can tomato juice ¼ cup lemon juice ¼ Cup Worcestershire sauce ¼ cornichon juice 2 tsp. Horseradish 1 tsp. Sriracha chili sauce ½ tsp. finely ground black pepper 1 tsp. celery salt Pinch of cayenne pepper

Rub a lime around the rim of each glass and dip in black Hawaiian salt. (ed. note: Or pink Hawaiian salt. Or, hell, any coarse salt.) Combine all ingredients. Fill glass.

At the St. Regis, you top the drink with a pouf of wasabi, foamed with a nitrous oxide charge. If you're serious about molecularly gastronomic perfection, you can buy nitrous oxide canisters and chargers here.

<http://www.creamright.com/>

