



NATURAL BLONDE

BLOODY MARY MIX

An award winning Charleston original

Here at Natural Blonde we know that to be the best you have to have the freshest ingredients and our hand-picked farm fresh golden tomatoes are as fresh as it gets. We only use all-natural ingredients because we wanted to make our bloody mary mix not only fresh but also healthy. We pride ourselves on having very low sodium and under 20 calories per serving which make for a perfect Bloody Mary. Cheers!

Pricing

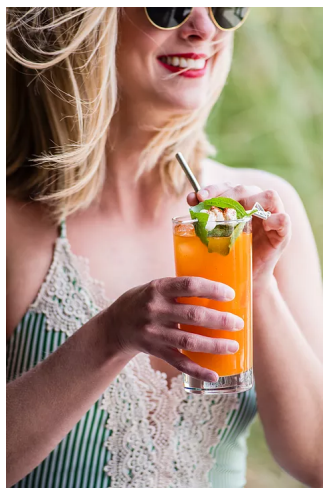
16oz | \$3.50

32oz | \$6.00



Why Blonde?

John Aquino is a native Charlestonian and the creative founder of Natural Blonde Bloody Mary. After traveling around the country as a mixologist, he decided to return to Charleston to continue his bartending career. John has made quite a name for himself, winning 5-Bacardi Mojito Challenges and competing in the Cabana Cachaca world finals in Rio de Janeiro. He was one of the 14 mixologists asked to compete in the "Bloody Mary Throw Down" at the Official Bridge Run After Party of 2012, and it was there that he debuted the prototype of what was to become Natural Blonde Bloody Mary. He wanted to create something new, light, and refreshing; remembering a Yellow Tomato Gazpacho he once had at Hank's Seafood, made by Executive Chef Frank McMahon, and using that as his inspiration, he created his unique mix. After winning that competition, and after many requests for a recipe, Aquino decided to create a marketable mix for retail sale in local stores. Since his mix uses fresh tomatoes (as opposed to canned or even paste, as the majority of retail mixes do), he had to experiment with multiple types of yellow tomatoes to find the right balance of acidity, water content, and flavor. After two years of testing, he finally reached his favorites when he came upon the Valencia Gold and Carolina Gold Tomatoes, which he sources locally. Wanting to add to the flavor profile, John sought out Keith Richardson of Low Country Heat and commissioned him to create a green hot sauce to compliment his mix. From there John personally created a sweet-hot pickle juice, and with a few more ingredients, a final mix was created! From the color to the flavor to the originality of this mix, he couldn't be happier to share this healthy alternative with any and all! Enjoy!



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