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LOS ANGELES

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ISSUE

## BRAVA, MORENA!

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# Bloody Good

ALL HAIL THE MARY—THREE LA MIXOLOGISTS GIVE THEIR INSIDE SECRETS TO MAKING THE CLASSIC COCKTAIL. BY JEN JONES DONATELLI

Deemed the world's most complex cocktail, the Bloody Mary is essentially guaranteed to pep up any palate—thanks to its potent blend of vodka, vegetables, and liquid heat. Though certain staples like tomato juice and Worcestershire sauce are a given, the recipe is ripe for experimentation. Down at Manhattan Beach's MB Post, the cocktail is garnished with a hard-boiled quail egg, caper berry, and a slice of picante salami, while the new DIY Bloody Mary Bar at Public Kitchen and Bar includes options like artichoke hearts, jumbo shrimp, and Spanish chorizo. "It's like a salad in a cocktail glass," explains Scot Jones, executive chef at Crossroads. "People love to add that extra kick." But with so many takes on this classic brunch cocktail, how can you be sure your own recipe is on point? Get some tips from three of L.A.'s top Mary makers.

## Fashionably Infused Mr. C Beverly Hills

Summertime is Bloody Mary time at this chic hotel. "At our Sunday pool parties, it's one of our best-selling drinks," says restaurant manager Daiano Morassi. When mixing Marys, Morassi's secret is to use rich, high-quality San Marzano tomatoes from Naples rather than tomato juice. Infusion is also key—first thing in the morning, Morassi dresses the tomatoes in celery salt, fresh-ground pepper, Tabasco, and Worcestershire sauce so they'll be full flavored by serving time. His other trick? Don't use ice inside the Bloody Mary—instead, shake it on ice and strain. "Adding ice to a thick juice makes it watery," Morassi explains. 1224 Beverwil Dr., LA, 310-277-2800; [murchhotels.com](http://murchhotels.com)

## Va-Va-Voom Vegan Crossroads

Making a vegan Bloody Mary doesn't have to mean sacrificing big flavor. To make the Mary mix at Crossroads, Jones utilizes freshly shaved horseradish, fresh-squeezed tomato and lemon juices, soy sauce, dry mustard, onion and garlic powder, and a gluten-free, vegan Worcestershire sauce. Other unique touches include quinoa-based vodka and pickled celery root as garnish. Yet Jones's top-secret weapon is celery seed: "Lots of premade mixes and Bloody Marys I've tried are missing this ingredient; you should add it if you're making your own," he advises. 8284 Melrose Ave., LA, 323-782-9245; [crossroadskitchen.com](http://crossroadskitchen.com)

## Posh Spicey Fig

At Fig, brunch revelers have two options for sipping: the traditional Bloody Mary and the Bloody Maria (made with reposado tequila and served with a bacon-salted rim). Bartender Angela Tabora's philosophy is essentially "the more spice, the better," adding horseradish and both Tabasco and Tapatio hot sauces to that end. She's also a big believer in mixing things up. "Feel free to explore—be creative," urges Tabora. Some of her favorite variations include substituting sake and wasabi for vodka and Tabasco, or making a homemade gazpacho mix with peppers, tomatoes, and onions. *Fairmont Hotel & Bungalows, Santa Monica, 310-319-3111; [figsantamonica.com](http://figsantamonica.com)*



The perfect Bloody Mary is a brunch must-drink!