

Dave Hall from Urban Beach is the undisputed king of Bloody Marys.



## Dorset's Best Bloody Mary Hail Mary

Menu's Miriam Phillips helped to pick the best in the county – without the aid of a hangover...

If you thought a Bloody Mary was just tomato sauce and a splash of vodka you'd be very wrong. This year's competition to crown Dorset's Best Bloody Mary saw bartenders make use of samphire, jam, pine cones, horseradish and even cheese.

But only one winner could take the crown and that was Dave Hall from Urban Beach in Boscombe. As one of the judges, I tasted a spectrum of drinks and rated them on body, spice, garnish and overall taste, before the top five were chosen to make their drinks in front of the panel. Winner Dave told judges: "I didn't want to change the Bloody Mary recipe but use the finest Dorset ingredients to enhance it."

He used Dorset Naga Chilli jam, mushroom ketchup, Dorsetshire sauce, vodka infused with Dorset wasabi and toasted pine cones, served in a rustic mug with a pickled egg garnish. Now in its fifth year, the competition was created by award-winning bartender and owner of the Larderhouse James Fowler. He said: "The Bloody Mary is one of the most complex cocktails in existence as it's about big fresh flavours – as Dorset is home to so many great ingredients it makes sense to focus on this drink." The Dorset Mary is available at Urban Beach for the next year. 🍷!

## From The Wine Rack

Great wines for Christmas, including a cheeky present for yourself, courtesy of our resident wine expert, Daniel Griggs of No.8 Wine in Tarrant Hinton. Check out their range at [www.no8wine.co](http://www.no8wine.co)



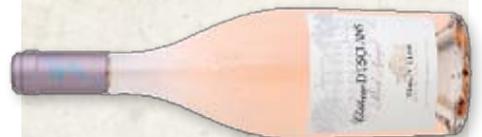
*Manzanos, Rioja Joven, 2014*  
£7.99

This youthful expression of Rioja is aged for just six months in oak before bottling. Bags of character and cracking value, perfect for parties and unexpected guests.



*Bella Modella, Prosecco Spumante, DOC* £8.99

Whilst supermarkets scrap over the bargain basement bubbles crown, we've discovered this gem. Festive fizz to be met with a fanatic furore.



*Gaja Brunello di Montalcina 2010* £44.95

The 2010 Brunello has been called the 'vintage of a lifetime' and this is testament to that. A dream of a wine that, despite its ageing potential, is almost impossible to resist now. Treat yourself, it's the least you deserve for the festive season.

## Italians do it Better

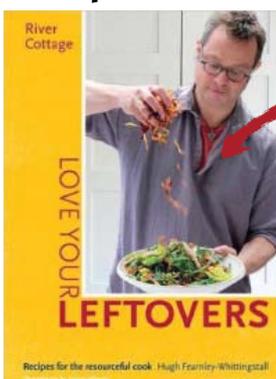


Italians know their food, of that there can be no doubt. So the fact that Al Molo in Weymouth has been recognised by the Italian Chamber of Commerce with an international award is impressive. They're the only restaurant in the South West to get the Marchio Ospitalità Italiana, which rewards

authentic, high quality Italian cuisine. Fine dining restaurant Al Molo was opened in March by Giuseppe Vannucci and Tim Newton. "I got emotional when I found out that Al Molo will be recognised with this prestigious award," says Giuseppe. "Only the world's top Italian restaurants are awarded the 'Marchio Ospitalità Italiana' and we are now one of them..."

## Eat Their Words

Our favourite cook book this month



**Love Your Leftovers**  
by Hugh Fearnley-Whittingstall (£20)

As he's proved with that mountain of parsnips on his new TV programme, Hugh can make pretty much anything delicious while making important points about the sustainability of our food. This is so much more than just some recipes to use up your veg box kale though. Instead it uses leftover ingredients as the creative starting point for your cooking, with a wealth of money saving, waste avoiding tips to make you a more resourceful cook. Some of the 100 plus recipes – chilli beef noodles, beetroot and caraway seed cake, for example – are so tasty you'll be making leftovers just to sample them. 📖

