

Inspired by the savoury flavours of Italian cuisine, Walter Chell mixed the first Bloody Caesar forty-seven years ago commemorating the opening of his Calgary restaurant.

Today, **Caesar Craft** celebrates this Canadian classic with the introduction of **GRAND CAESAR**; a handcrafted, small batch, cocktail mix reminiscent of this original recipe.

Respond [here](#) to contact me for details.



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INTRODUCING  
*caesar craft*

# GRAND CAESAR

Our hand crafted, made-from-scratch recipe, perfectly blends vine ripened tomatoes and fresh horseradish root, from independent producers.

Ideal on its own, or mixed with alcohol, Grand Caesar™s super thick consistency explodes with a fresh, bold taste.

Garnish creatively and it's a meal in a glass. Spicy flavouring adds kick to sauces, soups, and stews too.

[Get product information here.](#)

PRODUCT INFORMATION HERE



Gluten Free



No MSG



Non Alcoholic



No Colouring



No High-Fructose Corn Syrup



Available in Quart Size Jars  
(6/case)



Try one. Check out this [delicious and easy recipe](#).

Stir up one of your own and tell us about it on twitter [@Qualifirst](#).

Caesar Craft Grand Caesar is Distributed by Qualifirst Foods Ltd.  
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## CAESAR CRAFT GRAND CAESAR RECIPE

Perfectly spiced **Caesar Craft Grand Caesar** cocktail mix is all you need for this brunch menu staple. Or, make it a meal by loading on the

elaborate garnish of your choice.

## *Ingredients:*

- 1 x 946 ml bottle **Caesar Craft Grand Caesar** cocktail mix
- 16 oz. vodka (optional)
- 3 tbsp. flaked sea salt or togarashi spice (for rimming)
- 1 lime
- Garnish of choice

## *Instructions:*

- Mix **Grand Caesar**. Pour into pitcher if mixing with alcohol.
- Add vodka (optional) and mix well.
- Cut lime into wedges. Moisten rim of 4 to 8 cocktail glasses.
- Place flaked sea salt into small bowl or rimmed plate. Roll outer rim of cocktail glass into sea salt. Salt the entire rim or only 1/2. Shake off excess.
- Pour **Caesar Craft Grand Caesar** into prepared glasses.
- Garnish. Options include: baby corn, bacon, basil sprig, beef jerky, carrot stick, celery stick, cherry tomatoes, cocktail franks, cubed cheese (cheddar, brie, pepper jack, smoked gouda etc.), chili peppers, cucumber spear, green and/or red pepper rings, jalapeno peppers, jalapeno poppers, lemon, lime, orange, grapefruit, meatballs, pepperoncini, pepperoni stick, radishes, pickles, pickled asparagus, rosemary sprigs, shrimp, steak bites, smoked oysters or mussels, thyme sprig, zucchini spears etc.

## *Notes:*

For best results mix thoroughly before using.

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