



Hail Caesar!

Shift into Summer BBQ Season with Mott's Clamato* Caesar
Award-Winning Cocktail Pairings*

Mississauga, Ontario, June, 2008: Look no further Canada — the search for the nation's most intriguing, original and above all tastiest Caesar recipes has come to an exciting conclusion as Mott's* Clamato* announces the top two winners in the 2008 Mott's Clamato Best Caesar in Town* Competition.

Patriotic Canadians from across the country submitted their favourite and most inventive concoctions, hoping to follow in the footsteps of a true Canadian hero, Caesar inventor Walter Chell. "From ingredients such as raw oysters, beef jerky, maple syrup, mustard, honey and pickled asparagus, words can't even describe some of Caesar combinations that were tested out to get to this point," says Len Fragomeni, Dean of the Mott's Clamato Caesar School.

The results are in! Caesar buff Boyan Blocka from Vancouver, BC, channeled Chell himself and won the amateur title with Dad's Lemon Caesar - featuring lots of lemon and a dill pickle garnish. In the pro category, Seth Van Havere from Red Deer, Alberta created a Caesar with lots of punch, thanks to a mix of Thai hot sauce and spicy horseradish.

Fire up the grill and shift into summer with the year's best slow-drinking Caesars, paired with Mott's Clamato's spiced-up summer BBQ fare:

Amateur Winner: Dad's Lemon Legend Caesar

Dad's Lemon Legend Caesar - Boyan Blocka

Region: **Western Canada**
 Vancouver, BC

6 oz. (175 mL) Mott's* Clamato* Original Cocktail	salt flakes
1 ½ oz. (45 mL) tequila	ground coarse pepper
3 dashes Habanero Tabasco	garlic dill pickle
2 dashes Worcestershire sauce	celery
1 ½ oz. (45 mL) freshly squeezed lemon juice	

Preparation:

Rim glass with lemon, salt and lemon rind. Fill 1/3 glass with ice, add ingredients and stir. Garnish with celery and pickle. Repeat until you're a legend.



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Spicy Crab Dip in Cucumber Cups

Serve with Best Caesar in Town 2008 National Amateur Winning Recipe - Dad's Lemon Legend Caesar

- 1 pkg. (8 oz/250 g) light cream cheese, softened
- ¼ cup (50 ml) Frank's Redhot Buffalo Wing Sauce
- 8 oz (250 g) shredded cooked crab or crab surimi
- 2 tbsp (30 ml) finely chopped green onion
- ½ tsp (2 ml) ground paprika
- Salt and pepper
- 2 English cucumbers
- ½ cup (125 ml) toasted sliced almonds

Preparation:

Beat cream cheese with the Frank's Redhot Buffalo Wing Sauce and paprika using an electric mixer until smooth. Blend in the crab and onion. Taste and season with salt and pepper as needed. Reserve for at least 20 minutes or for up to two days in the refrigerator. Wash the cucumbers well and trim the ends. Slice at 3/4-inch (2 cm) intervals. Use a melon-baller or small spoon to scoop a bowl into each slice (If making ahead, place cucumbers, bowl-side-down, on a paper towel-lined tray to drain and store covered in the refrigerator for up to ½ day). Fill each cucumber with 1 tbsp (15 ml) of the crab mixture. Garnish with almond slices. Makes about 30 pieces or 2 ¼ cups (550 ml).

Tip: Serve any remaining dip with crackers or vegetable crudité

Professional Winner: Redstone Caesar



Redstone Caesar - Seth Van Havere

Region: **Western Canada**
 Red Deer, AB

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| 5 oz. (150 mL) Mott's* Clamato* Original Cocktail | 1 tsp. (5 mL) sambal oelek |
| 1 oz. (30 mL) vodka | 4 dash Worcestershire sauce |
| ½ oz. (15 mL) cranberry juice | 1 tsp. (5 mL) horseradish |
| ½ oz. (15 mL) lime juice | Asparagus |
| Mott's* Clamato Rimmer* | Fresh lime |

Preparation:

Rim glass with lime and Mott's* Clamato Rimmer*. Fill 1/3 glass with ice, add ingredients and stir. Garnish with lime and asparagus.

Mott's* Clamato* Caesar Steak

Serve with Best Caesar in Town 2008 National Professional Winning Recipe – Redstone Grill

- 2 tbsp. (25 mL) Mott's* Clamato Rimmer*
- 4 steaks, each 6 oz (185 g), 1 ½ lbs (750 g) Tenderloin or Rib Eye Grilling Steaks
- 2 tsp. (10 mL) Worcestershire sauce

Preparation:

Shake Mott's Clamato Rimmer evenly onto a flat plate. Wet the steaks by adding Worcestershire sauce to one side of the steak. Place wet side of steak in the Mott's Clamato Rimmer covering one side of steak with Mott's Clamato Rimmer. Cover steaks with plastic wrap and refrigerate until barbeque is heated. Grill steaks on one side for 4-5 minutes for medium-rare, or 5-7 minutes for medium; turn steak and grill for an additional 2-3 minutes for rare or 3-4 minutes for medium.

Classic Mott's* Clamato* Caesar



Make a Classic Mott's* Clamato* Caesar in Five Easy Steps

- 4 oz. (120 mL) Mott's* Clamato* Original Cocktail
- 1 oz. (30 mL) vodka
- 2 dashes Frank's Redhot Caesar Spicer
- 3 dashes salt and pepper (freshly ground)
- 4 dashes Worcestershire sauce
- Mott's* Clamato Rimmer*

Preparation:

Rim the glass with lime. **Season** the rim with Mott's* Clamato Rimmer*, fill with ice and vodka. **Spice** the ice with Worcestershire and Frank's Redhot Caesar Spicer. **Pour** Mott's Clamato Original into the glass. **Garnish** however you like and enjoy with friends!

Mott's* Clamato* Caesar Burger

Serve with the Classic Mott's Clamato Caesar

- 3 tbsp. (50 mL) Mott's* Clamato* Original Cocktail
- 1 tbsp. (15 mL) Mott's* Clamato Rimmer*
- 1 tsp. (5 mL) Worcestershire sauce
- 2 garlic cloves, peeled and minced
- 2 tbsp. (25 mL) sweet onion, peeled and finely minced
- 3/4 cup (175 mL) finely crushed, croutons, Caesar salad flavoured
- 1/2 cup (125 mL) grated Parmesan cheese
- 1 egg, beaten
- 1 lb (500 g) ground beef, lean

Preparation:

Whisk together Mott's Clamato Original, Mott's Clamato Rimmer and Worcestershire sauce. Combine garlic, onion, crushed croutons, cheese and beaten egg. Add the Mott's Clamato mixture; garlic and onion mixture to ground beef, mix well. Shape into 4, 3/4" (2 cm) thick, evenly shaped, flat patties. Cover patties with plastic wrap. Place in the refrigerator for about 10 minutes. Grill patties over medium high heat on a lightly oiled grill, in a closed barbecue, for 5-7 minutes per side.

About the Best Caesar in Town Competition

Winning recipes were all evaluated based on taste, uniqueness, interesting ingredients, ease of preparation, presentation and overall impression. Each of the six regional finalists received \$500 and a Mott's Clamato bartending gift pack. The two national winners were awarded an additional \$1,000 and a personal summer supply of Mott's Clamato. Visit www.bestcaesarintown.ca for more details and recipes.

About Canada Dry Mott's Inc.

Canada Dry Mott's Inc., is a leading beverage business marketing a wide range of soft drinks, juices, teas, mixers and other premium beverages throughout Canada. The company's portfolio includes Canada Dry, Mott's Clamato, Dr Pepper, Crush, Mott's Fruitions, Schweppes, Orangina, Mott's Garden Cocktail and Mr & Mrs T mixers among other brands. Based in Mississauga, Ontario, Canada Dry Mott's Inc. is a subsidiary of Dr Pepper Snapple Group Inc. (NYSE: DPS), one of the leading refreshment beverage businesses in North America. For more information, please visit <http://www.drpeppersnapple.com>.

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For more information about the Mott's Clamato Best Caesar in Town Competition and Canada's favourite cocktail, please contact:

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