



Editor's note: *In the coming weeks, we'll be making some behind-the-scenes updates to this newsletter, and while you may notice some changes to how it looks, the content will remain largely the same. If you have questions, concerns or suggestions for this newsletter, send a note to the Times Union's newsletter team at newsletters@timesunion.com.*

Here's the latest edition of the Table Hopping newsletter. The newsletter brings you highlights from the [Table Hopping blog](#) and other news, commentary, photos and more.

— *Steve Barnes, Times Union senior writer.*



Miss Sydney's introduces bloody mary mix

Plenty of bad ideas have been hatched when guys are drinking beer and watching sports. I'd go so far as to say more bad ideas than good have originated during such sessions. This is not a bad idea. To my tastes, it's a very good idea indeed.

Anand "A.J." Jayapal has been a top area chef for years, and for almost as long

he's been making his Miss Sydney's line of sauces and marinades. The newest is his Three Sisters Bloody Mary Mix. Jayapal was watching soccer at Wolff's Biergarten in Albany, as one does, and talking with barkeep extraordinaire Mark Graydon, as one also does. Graydon harrumphed about how quality bloody marys are complicated to make and how the mixes he'd tried were dissatisfying, or worse, which I'm sure was a verdict delivered with Graydon's signature Britishisms.

He told Jayapal, "You make everything else, mate, so why don't you just create a great bloody mary mix that I can pour straight out of the bottle?"

And so Jayapal did. And it is delicious.

At the moment, because of what Jayapal tells me is a shortage in the glass-container world, Three Sisters is only slowly rolling out in area [retail stores that carry](#) Miss Sydney's products. Look for wider distribution in the coming weeks. It can be [ordered online](#), for \$12.95 per quart, and it is available by request in local watering holes including McGeary's Pub, Wolff's Biergarten and Lynn's Uptown Tavern, all in Albany; Arsenal City Tavern in Watervliet; and the [three locations](#) of Swifty's Restaurant & Pub, for which Jayapal is culinary director.