

# KICK-START® BLOODY MARY MIX

An original recipe full of only top shelf ingredients for a gourmet top shelf taste.

"Fueling Suggestions" of Regular, Mid-grade, and High Octane on the label will help you prepare your beverage. And "Fine Tuning Suggestions" will help you garnish your beverage for a delicious cocktail like none other.



## Excellent for cooking, too!

Use Kick-Start in soups and stews, chili, meatloaf, stuffed green peppers, marinades and cacciatore

### Kit-Kat's Kickin' Chili

*Simple to prepare but needs to cook for a while*

- 4. cups Kick-Start™ **Bloody Mary Mix** (about 1/2 a bottle)
- 1 LB. ground beef browned half way then drained
- 3 medium yellow onions, diced
- 1 large green pepper, diced
- 1 large can stewed tomatoes (28 oz)
- 1 large can tomato sauce
- 3 cans kidney beans (15 oz), drained. Mix dark and light for variety
- 1 clove of garlic
- 1 pkg. of your favorite chili seasoning (McCormick or other)

*1/2 of a can of your favorite beer (optional) I usually add this about an hour before serving*

In a large stewing pot combine browned ground beef and all other ingredients and cook over medium/high heat until mixture begins to boil a bit. Reduce heat to medium/low and cook for several hours. Stirring occasionally. If a spicier chili is desired add a dash of crushed red pepper, a few dashes of hot sauce or a sliced jalapeño pepper.

*I usually make this dish on a Sunday before the Nascar race. Cook it all day and munch when the race is over. ☺*

When reheating the next day, just add a bit more mix or a bit of water if desired.

*More options:* add a can of corn-adds great color. Serve with parmesan cheese, shredded cheddar and/or sour cream

S.P. Grip Products, Inc.  
Bridgeview, IL.  
888.953. G R I P (4747)  
[spgrip.com](http://spgrip.com)