

# **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

### Kick-Start Italian Sausages

6. Italian sausage links  
(don't forget to buy the buns!)
2. Large green bell peppers sliced julienne style
1. Large yellow onion sliced julienne style, too.
1. heaping Tblsp. Hot or mild giardiniera peppers
3. cups Kick-Start™ **Bloody Mary Mix** (about 1/2 a bottle)

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In a large skillet over medium heat brown sausage links about 10 minutes-flipping occasionally.  
Set sausages aside. In same pan, add Kick-Start™ **Bloody Mary Mix** along with all the other ingredients.  
Bring to boil, reduce heat, cover loosely and simmer about 20 minutes-stirring occasionally.  
Return sausages to the pan of simmering vegetables and heat, uncovered, another 12-15 minutes.  
Some of the juice will cook off allowing for a brilliant tomato, vegetable mixture that definitely compliments an Italian sausage sandwich.  
FOR THE DARING- a thin line of Plochman's Mustard on your sandwich to top it off (a personal favorite!!)  
HINT- Sausages can be browned in a splash of Giardineira oil to add more spice. YUM!!