

Introducing



S.P. Grip Products, Inc. 888.953.4747

**STRAIGHT UP,
ON THE ROCKS
OR WITH A SHOT OF VODKA-
ASK FOR IT BY NAME WHEN YOU WANT A "KICK-START"**

Fueling suggestions "Regular", "Mid-Grade" and "High Octane" on the label
will certainly *KICK-START* your beverage drinking experience!!

Excellent for cooking

**Use Kick-Start in soup, stew, chili, meatloaf, marinades,
stuffed green peppers & cacciatore**

Phil's Whole Red Snapper (Marinade)

1 whole red snapper

3 cups *Kick-Start Bloody Mary Mix*

1 ½ Tblsp Rosemary

1 ½ Tblsp Basil or Tarragon

1 ½ Tblsp Fresh Oregano

Fresh lemon juice & salt & pepper to taste

Combine all ingredients for marinade. Fill fish cavity. Let set for minimum of half an hour. Coat large piece of tinfoil well with cooking spray. Place fish on foil and splash with remaining juice from lemon. Seal foil and bake or grill.

Preheat oven to 325 or cook on the grill over medium heat.

20 minutes per pound or until fish is fork flaky- flipping once.

Serve with rice pilaf or cous cous on a bed of spinach.