

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

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

Spanish Rice con del KICK

2 quarts steamed white rice

(prepare according to directions or
purchase at local Chinese take out)

1. 32 oz. bottle Kick-Start™ **Bloody Mary Mix**

1. 8 oz pkg. frozen peas, corn and carrots

½ large onion -chopped

½ medium jalapeno pepper sliced and chopped

(you can add the full pepper if you like it spicier)

1. 14 ½ oz can stewed tomatoes

1. 8 oz. can tomato sauce

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In a large skillet or stewing pot pour ½ bottle Kick-Start™ **Bloody Mary Mix** along with all the other ingredients
except the rice. Heat over medium heat about 12 minutes. Add rice and remaining mix and stir well.

Simmer another 10 minutes stirring often. That's it! Simple and deeeelicious.

Transfer to crock pot if traveling to a party or serve with your favorite meats.

Also good to prepare the day before serving allowing spices to ferment and it's easy to reheat before serving.