

KICK-START® BLOODY MARY MIX

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

“Fueling Suggestions”

Regular, Mid-grade, and High Octane
on the label will help you prepare your beverage.

“Fine Tuning Suggestions”

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

Kickin' Stuffed Green Peppers

- 4 medium green peppers
- 1 lb. ground beef
- 1 ½ cups steamed white rice
- 1 clove fresh garlic-diced
- ½ medium onion - diced
- 2 eggs (whipped)
- 1. 14 oz can stewed tomatoes
- 1. 15 oz. can tomato sauce
- 2. cups *KICK-START Bloody Mary Mix*
- Parmesan cheese (optional)

Chilled glass of sangria wine (optional)

Sip wine.

Preheat oven to 325°

Top and clean *green peppers*.

Brown ground beef most of the way then drain off grease.

Add steamed rice, garlic, onion and eggs.

Continue cooking another minute. Remove from heat. Set aside.

Sip wine.

In 6" x 5" baking dish (corning ware/glass works great)

combine stewed tomatoes, tomato sauce and *KICK-START*.

Stuff cleaned peppers with rice mixture. Place peppers in sauce mixture.

Top with a little sauce.

Cover and bake 45-55 minutes.

Sip wine while you wait.

Remove and uncover-contents will be hot so be careful after all that wine!

Let set 5 minutes. Top with Parmesan cheese, serve and enjoy!!