Bloody Bull

Shopping list:

Pantry

- [ ] 2 ½ cups beef stock
- [ ] 1 can (28 oz.) canned diced tomatoes
- [ ] 1 jar pepperoncini peppers
- [ ] Worcestershire sauce
- [ ] Hot pepper sauce
- [ ] Celery salt
- [ ] Pepper
- [ ] Creole seasoning
- [ ] Beef Jerky

Produce

- [ ] Celery

Liquor

- [ ] Vodka

Equipment needed:

- Blender
- Small plate
- Measuring spoons and cups
- Pint glasses

Bloody Bull

Total Recipe Time: 10 minutes
Makes 4 drinks

Bloody Bull Mixture:
- 2-1/2 cups Beef Stock
- 1 can (28 ounces) canned diced tomatoes
- 1/4 cup pepperoncini liquid
- 2 tablespoons Worcestershire sauce
- 2 to 4 teaspoons hot pepper sauce
- 1 teaspoon celery salt
- 1 teaspoon pepper
- 1/2 to 1 teaspoon Creole Seasoning

Glass Rim Garnish:
- 2 tablespoons grated beef jerky
- 1 teaspoon celery salt
- 1/2 teaspoon Creole Seasoning

Garnish:
- 2 stalks celery, split in half lengthwise
- 4 pepperoncini peppers
- Beef jerky or beef sticks (optional)

1. Add all Bloody Bull Mixture ingredients to blender container. Cover; process 1 minute or until smooth, scraping sides of container as needed.
2. Combine Glass Rim Garnish ingredients on small plate; mix until combined. Dip rim of glasses into Bloody Bull mixture to cover 1/8 inch. Roll rim of glasses on plate with Glass Rim Garnish mixture; add ice to fill glasses. Divide Bloody Bull mixture between 4 glasses. Garnish with celery, pepperoncini peppers, jerky or beef sticks as desired.

    Cook's Tip: You may add 1 ounce vodka to each glass.

Nutrition information per serving: 77 Calories; 7.2 Calories from fat; 0.8g Total Fat (0.3 g Saturated Fat; 0 g Trans Fat; 0 g Polyunsaturated Fat; 0.3 g Monounsaturated Fat;) 1 mg Cholesterol; 1371 mg Sodium; 14 g Total Carbohydrate; 3.8 g Dietary Fiber; 2.9 g Protein; 0.8 mg Iron; 532 mg Potassium; 0.2 mg NE Niacin; 0 mg Vitamin B_6; 0 mcg Vitamin B_{12}; 0.3 mg Zinc; 0.5 mcg Selenium; 4.6 mg Choline.

This recipe is a good source of Dietary Fiber, and Potassium.