



Bloody Mary Guajillo Salsa

READY IN

ready

110 min.

SERVINGS

servings

8

CALORIES

calories

70 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 tablespoon apple cider vinegar
- ☐ 8 servings celery leaves for garnish
- ☐ 2 cloves garlic
- ☐ 15 guajillo chiles stemmed seeded
- ☐ 2 tablespoons horseradish prepared
- ☐ 8 servings kosher salt
- ☐ 1 sticks vegetables chips for serving
- ☐ 1 teaspoon sugar
- ☐ 1 medium tomatoes stemmed halved

- ☐ 2 tablespoons vegetable oil
- ☐ 2 tablespoons vodka
- ☐ 1 tablespoon worcestershire sauce

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ sieve
- ☐ blender
- ☐ spatula

Directions

- ☐ Combine the chiles and onions in a medium saucepan and cover with water. Bring to a simmer and cook until the chiles are tender, about 20 minutes. Drop the tomato in about 5 minutes before the chiles are done. Strain, reserving 1 cup of the cooking liquid.
- ☐ Put the cooked vegetables, the reserved 1 cup of cooking liquid, the vinegar, sugar, garlic and 1 teaspoon salt in a blender, and then puree until very smooth.
- ☐ Pour the chili-tomato mixture into a mesh strainer set over a medium bowl. Use a rubber spatula to help push the mixture through until only the chili and tomato skins remain in the strainer. Discard them.
- ☐ Heat the oil in a large skillet over medium heat.
- ☐ Add the strained chili-tomato mixture and cook, stirring and scraping up the bottom frequently, until thick, about 15 minutes.
- ☐ Remove from the heat and stir in the horseradish, vodka, Worcestershire and some salt. Refrigerate until chilled, at least 1 hour or overnight.
- ☐ Garnish with celery leaves and a swirl of horseradish.
- ☐ Serve with celery sticks or chips.
- ☐ From Food Network Kitchens

Nutrition Facts



 **PROTEIN 5.66%**  **FAT 52.78%**  **CARBS 41.56%**

Properties

Glycemic Index:40.55, Glycemic Load:0.71, Inflammation Score:-8, Nutrition Score:4.7752174190853%

Flavonoids

Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg, Apigenin: 0.03mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg, Myricetin: 0.03mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

Nutrients (% of daily need)

Calories: 70.09kcal (3.5%), Fat: 3.86g (5.94%), Saturated Fat: 0.59g (3.66%), Carbohydrates: 6.85g (2.28%), Net Carbohydrates: 4.62g (1.68%), Sugar: 4.14g (4.6%), Cholesterol: 0mg (0%), Sodium: 245.58mg (10.68%), Alcohol: 1.25g (100%), Alcohol %: 4% (100%), Protein: 0.93g (1.86%), Vitamin A: 1872.66IU (37.45%), Vitamin K: 14.94µg (14.23%), Fiber: 2.23g (8.92%), Vitamin C: 5.65mg (6.85%), Potassium: 192.98mg (5.51%), Vitamin B2: 0.09mg (5.14%), Manganese: 0.1mg (4.76%), Vitamin B6: 0.08mg (3.92%), Vitamin E: 0.57mg (3.82%), Vitamin B3: 0.7mg (3.5%), Iron: 0.59mg (3.27%), Magnesium: 9.17mg (2.29%), Folate: 8.37µg (2.09%), Phosphorus: 18.38mg (1.84%), Copper: 0.03mg (1.69%), Calcium: 10.89mg (1.09%)