



Slow-Cooker Bloody Mary Dip

 Gluten Free  Dairy Free

READY IN



130 min.

SERVINGS



12

CALORIES



41 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 14 oz pasta sauce (any variety)
- 0.3 cup pimientos green sliced
- 0.3 cup vodka
- 2 tablespoons tomato paste
- 1 teaspoon celery seed
- 1 teaspoon hot sauce red
- 24 large shrimp frozen thawed deveined cooked peeled

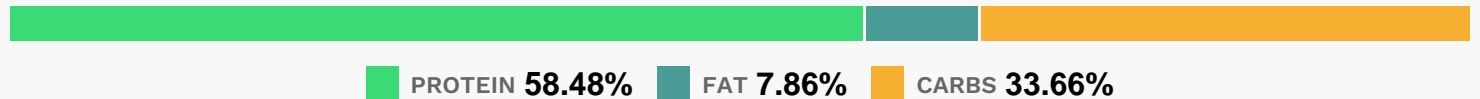
Equipment

slow cooker

Directions

- In 1- to 1 1/2-quart slow cooker, mix all ingredients except shrimp.
- Cover; cook on Low heat setting 2 to 3 hours.
- Serve with shrimp for dipping. Dip will hold on Low heat setting up to 2 hours; stir occasionally.

Nutrition Facts



Properties

Glycemic Index:12.5, Glycemic Load:0.84, Inflammation Score:-3, Nutrition Score:3.0126086862191%

Flavonoids

Apigenin: 0.13mg, Apigenin: 0.13mg, Apigenin: 0.13mg, Apigenin: 0.13mg Luteolin: 1.27mg, Luteolin: 1.27mg, Luteolin: 1.27mg, Luteolin: 1.27mg

Nutrients (% of daily need)

Calories: 40.86kcal (2.04%), Fat: 0.28g (0.43%), Saturated Fat: 0.04g (0.27%), Carbohydrates: 2.67g (0.89%), Net Carbohydrates: 1.92g (0.7%), Sugar: 1.68g (1.87%), Cholesterol: 32.2mg (10.73%), Sodium: 211.67mg (9.2%), Alcohol: 1.67g (100%), Alcohol %: 3.18% (100%), Protein: 4.64g (9.27%), Vitamin C: 8.72mg (10.57%), Copper: 0.13mg (6.6%), Vitamin A: 326.11IU (6.52%), Phosphorus: 56.26mg (5.63%), Potassium: 191.23mg (5.46%), Vitamin E: 0.64mg (4.25%), Iron: 0.69mg (3.82%), Magnesium: 14.2mg (3.55%), Manganese: 0.07mg (3.39%), Fiber: 0.75g (3%), Vitamin B6: 0.05mg (2.71%), Zinc: 0.38mg (2.54%), Vitamin B3: 0.46mg (2.28%), Calcium: 21.74mg (2.17%), Vitamin B2: 0.03mg (1.8%), Vitamin K: 1.78µg (1.7%), Vitamin B5: 0.11mg (1.07%)