



Slow-Cooker Bloody Mary Dip



Gluten Free



Dairy Free

READY IN



130 min.

SERVINGS



12

CALORIES



45 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

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

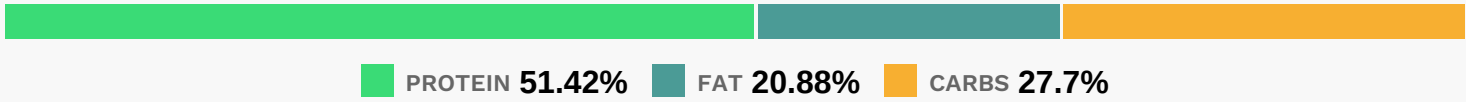
Equipment

☐ 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:8.75, Glycemic Load:0.74, Inflammation Score:-2, Nutrition Score:2.5308695642844%

Flavonoids

Apigenin: 0.13mg, Apigenin: 0.13mg, Apigenin: 0.13mg, Apigenin: 0.13mg Luteolin: 1.29mg, Luteolin: 1.29mg, Luteolin: 1.29mg, Luteolin: 1.29mg

Nutrients (% of daily need)

Calories: 44.8kcal (2.24%), Fat: 0.83g (1.28%), Saturated Fat: 0.12g (0.73%), Carbohydrates: 2.48g (0.83%), Net Carbohydrates: 1.73g (0.63%), Sugar: 1.53g (1.7%), Cholesterol: 32.2mg (10.73%), Sodium: 269.27mg (11.71%), Alcohol: 1.67g (100%), Alcohol %: 3.26% (100%), Protein: 4.6g (9.21%), Copper: 0.13mg (6.67%), Phosphorus: 55.29mg (5.53%), Potassium: 182.51mg (5.21%), Vitamin E: 0.74mg (4.91%), Vitamin A: 199.24IU (3.98%), Vitamin C: 3.18mg (3.85%), Magnesium: 14.24mg (3.56%), Iron: 0.6mg (3.31%), Manganese: 0.06mg (3.14%), Fiber: 0.75g (3%), Zinc: 0.37mg (2.47%), Calcium: 23.31mg (2.33%), Vitamin B3: 0.42mg (2.12%), Vitamin B6: 0.04mg (2.07%), Vitamin B2: 0.03mg (1.59%), Vitamin K: 1.29µg (1.23%), Vitamin B5: 0.11mg (1.07%)