

## Clamato Adds Kick To All Sorts Of Specialties



More and more cooks are seeing red, using *Clamato* in a variety of recipes, such as these stuffed peppers.

(NAPSA)—A zesty tomato cocktail, *Clamato* can be used as an ingredient in a variety of dishes, from mixed drinks to chowders. Here are a few choice crowd-pleasers:

### Clamato Empanadas

- ¾ lb. ground beef or pork
- 1 medium onion, chopped
- 1 package taco or fajita seasoning
- 2 cloves garlic, minced
- 1 green pepper, chopped
- 1 cup *Clamato*
- 2 pie crusts

1. Sauté ground meat and onions on medium-high heat. When starting to brown, add seasoning packet and garlic, stir to combine. Add green pepper and *Clamato* and let simmer for 10 minutes. Let cool.

2. Take a pie crust and cut 12 three-inch rounds. Place spoonful of mixture on the center of a round. Fold in half and pinch closed, then flute edge with a fork. Repeat with remaining dough and mixture.

3. Bake in a 350° oven for 15-20 minutes or until golden and crisp. Serve warm.

### Clamato Arroz con Pollo

- 1 medium onion, chopped
- 1 green pepper, chopped
- 3 cloves garlic, minced
- 3 cups rice
- 2 cups *Clamato*
- 2 cups chicken broth
- 1 bay leaf
- 1 cup pimento olives, chopped
- 2 roasted chickens

1. Heat a large saucepan over medium-high heat. Sauté onion and pepper until just golden. Add garlic and rice and sauté another 2 minutes.

2. Add *Clamato*, chicken broth, bay leaf, salt and pepper, reduce heat and cover until rice is done. Stir in olives just before serving with roasted chickens.

### Clamato Stuffed Peppers

- 6 red, green or yellow peppers
- 1 lb. ground beef
- ½ cup rice
- 1 medium onion, chopped
- 1 tsp. oregano
- 2½ cups *Clamato*, divided
- ½ cup ketchup

1. Remove the tops and seeds of peppers. In a bowl, combine beef, rice, onion, oregano, ½ cup *Clamato*, salt and pepper. Place peppers in a baking dish and divide filling between them.

2. Combine remaining *Clamato* and ketchup and pour over peppers. Cover with foil and bake at 350° for 1½ hours.

### Clamato Spritzer

- 5 oz. *Clamato*
- 1 oz. Squirr
- Splash of Rose's Lime Juice

Combine all ingredients in a shaker and serve in a highball with lime garnish.

For more recipes with, and information about *Clamato*, visit the Web site at [www.clamato.com](http://www.clamato.com).