

## Sauces

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# Bloody Mary Glaze

www.HeinzCookbook.com

**Start to Finish Time: 10 minutes**

*Brush over beef while cooking.*

**1/2 cup Lea & Perrins Original Worcestershire sauce**

**1/2 cup crushed tomatoes**

**1/2 teaspoon celery salt**

**1 teaspoon Tabasco sauce**

**1 teaspoon horseradish**

In a bowl, combine the Worcestershire sauce, tomatoes, celery salt, Tabasco sauce and horseradish.

Mix well.

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Per Serving (excluding unknown items): 45 Calories; 1g Fat (9.2% calories from fat); 2g Protein; 10g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 981mg Sodium. Exchanges: 2 Vegetable; 0 Fat; 0 Other Carbohydrates.