



Mexican Shrimp Cocktail

Makes: 4-6 servings

Active Time: 10 minutes

Total Time: 45 minutes

- 1 pound medium-large cooked peeled and deveined shrimp
- 1/2 cup Ketchup
- 2 cloves of garlic, minced
- 1/4 cup fresh lime juice
- 1 tbsp fresh orange juice
- 1 tsp salt
- 1 tsp hot sauce (Valentina, Cholula, or Crystal)
- 1/2 cup celery, finely diced
- 1 cup red onion, finely diced
- 1 cup cucumber, peeled and diced
- 1 large and ripe tomato, diced (with the juices)
- 1/2 jalapeño, seeded and finely diced
- 1/4 cup cilantro, chopped
- 8 oz. jar clam juice, optional (See Chef's Note)
- 1 large hass avocado, cubed
- Fresh ground pepper

In a bowl, combine Ketchup, lime juice, orange juice, hot sauce, minced garlic, 1 tsp salt. Whisk to combine and set aside.

Chop about 3/4ths of your pre-cooked shrimp (discard tails) and place the rest of the shrimp in the fridge and reserve for later. Place chopped shrimp in a large bowl with the celery, red onion, cucumber, tomato, jalapeño, and cilantro. Toss gently to combine.

Add in the ketchup mixture and clam juice and stir gently to combine. Add in some fresh black pepper and toss once more to combine. Cover and refrigerate for at least 30 minutes to chill (it keeps well overnight, too!).

When about ready to serve, cube the avocado and add it to the mix. Taste and add salt and pepper if needed. Serve in a small glass dishes, dip whole shrimps in the sauce then dangle them on the sides of the glass for looks. Garnish with extra cilantro leaf and serve with tortilla chips or crackers.

Chef's Note:

If you are going to use the clam juice, let the mixture sit overnight for the flavors to mellow.

Recipe adapted from Defined Dish