



Grilled Shrimp Cocktail

Makes: 15 servings

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 15 minutes

Ingredients

- 1 cup ketchup
- 1 tbsp prepared horseradish
- 1/4 tsp salt
- 1/4 tsp ground black pepper
- 1 tsp ancho or other mild chili powder
- Pinch cayenne pepper
- 1 tbsp juice from 1 small lemon (we use more)

- 3 pounds extra-large shrimp

Instructions

Stir all ingredients together in a small bowl; adjust seasonings as necessary. Cocktail sauce keeps for up to two weeks in the fridge.

To Grill Your Shrimp:

Peel and devein shrimp, leaving the tails attached. Toss the shrimp in a large bowl with a generous amount of olive oil, salt and fresh pepper. Grill them for just a minute or two on each side — threading them first on skewers that you've soaked in water makes this even easier — being careful not to overcook them. You can squeeze some lemon juice on when you're done, for an extra hit of flavor. Serve with cocktail sauce.

To Poach Your Shrimp:

Peel and devein shrimp, leaving the tails attached. Bring shrimp stock (you can make this by boiling the shrimp shells for 20 minutes in three cups of water with a tablespoon of salt and straining the liquid) or water to a boil. Additionally, you might add some lemon peels, several glugs of white wine,

peppercorns, a bay leaf or tarragon to the boiling liquid for extra flavor. Turn off heat and stir in shrimp; cover and let stand until firm and pink, 8 to 10 minutes. Drain shrimp. Plunge shrimp into ice water to stop cooking, then drain again. Serve shrimp chilled with cocktail sauce.

Recipe by Smitten Kitchen