

## Living Local Recipe #3

### Mexican Shrimp Cocktail Shooter

by Robert L. Hall, CCP



- |                               |                               |
|-------------------------------|-------------------------------|
| 1 TBLS Garlic, minced         | ¼ Cup Fresh Cilantro, chopped |
| 3 TBLS Ketchup                | Juice of 2 Limes              |
| 2 tsp Horseradish             | ½ tsp Salt                    |
| 1 Tomato, minced              | Precooked Salad Shrimp        |
| ½ Small Yellow Onion, minced  |                               |
| ½ Jalapeno, deveined & minced |                               |

Combine all ingredients, except for shrimp, in a small mixing bowl and mix until well incorporated. Cover and rest in refrigerator 2-4 hours. Thaw salad shrimp.

To serve: spoon 1 tsp cocktail mix into shot glass and top with 3 salad shrimps. Makes about 12 shots.

For added flavor: thaw and marinate shrimp in lime juice, chopped fresh cilantro, and salt.