

MIRKWOOD DESIGNS presents...

Classic Shrimp Cocktail

This is an appetizer my family traditionally enjoys every New Year's Eve.

Shrimp

- 1 small lemon, quartered
- 1 small onion, peeled and quartered
- 1 teaspoon whole peppercorns
- 1 bay leaf
- 1 pound uncooked large or jumbo shrimp, peeled and deveined*

**Note: If desired, you can use pre-cooked shrimp – simply follow the directions for thawing and skip to the instructions for the sauce and presentation.*



Sauce

- ½ cup ketchup
- 1 teaspoon lemon juice
- 1 teaspoon Worcestershire sauce
- 1 tablespoon ground horseradish, to taste
- Dash Tabasco sauce, to taste

Presentation

- Lettuce leaf, chiffonade (cut into very thin strips)
- Wedge of lemon

Instructions

Note: Steps 1 and 2 are for uncooked shrimp. If you're using precooked shrimp, follow package directions to thaw and proceed with Step 3.

1. Add the lemon, onion, and peppercorns to a large pot of water and bring to a rolling boil.
2. Add the shrimp and cook for exactly 2 minutes. Remove shrimp and rinse, and place in a single layer on a paper towel on a plate and put in refrigerator to chill. (Discard everything you boiled with the shrimp.)
3. Meanwhile, mix all sauce ingredients and put in the refrigerator to chill.
4. To serve, place the lettuce chiffonade in a pretty bowl (a martini glass is perfect), top with shrimp, and add a dollop of sauce. Serve with a wedge of lemon.

The shrimp can be refrigerated for up to a day, and the sauce will last for two weeks in the refrigerator.

The sauce is also an excellent dip for fresh vegetables.

Copyright 2009 by Ruthann Logsdon Zaroff for Mirkwood Designs.

This recipe is for personal use only and may not be sold or otherwise distributed without this copyright information.

MirkwoodDesigns.com