

Newman's Shrimp Cocktail

5# large shrimp, shelled, deveined and cooked in salted 3T water with 3 carrots sliced, 3 stalks celery including leaves.

3/4 C cucumber, peeled, seeded, and diced

3/4 C red onion, chopped fine

3-4 T cilantro, chopped

3-4 t jalapeño pepper, chopped/diced

juice of 4 small limes

Combine shrimp, cucumber and red onion. Toss in the cilantro, jalapeño pepper and lime juice. Cover, marinate for at least 1 hour.

Garnish

3 ripe avocados peeled, seeded, and diced. Fold into shrimp mixture. Divide mixture among glasses. If you want, garnish with a slice of cucumber.

Optional: splash a little peppered vodka on top.

Assemble just 1/2 hour before serving. If more than that, the ketchup will turn a little brown.

Cocktail Sauce

18 oz ketchup

1 1/2 oz grated horseradish

3 T Worcestershire sauce

6 t tabasco or to taste

In a bowl, combine sauce ingredients and pour over marinating shrimp and toss gently.