

Chef John39s Shrimp Cocktail

Jacob · 29/09/2024



Prep Time

15 mins

Difficult

Medium

Servings

50 mins

Description

Cooking shrimp cocktail is easier than it may seem Before I knew much about food or dining out I knew that if they brought shrimp cocktails to the table as an appetizer we were eating at a fancy restaurant Im sure I enjoyed the shrimp but what I really loved was dipping the crackers in the spicy horseradishspiked cocktail sauce

Ingredients

- - 3 quarts cold water - ¼ onion
- sliced - ½ lemon - 2 cloves garlic
- peeled and bruised - 2 sprigs fresh tarragon - 1 tablespoon seafood seasoning (such as Old Bay®) - 1 teaspoon whole black peppercorns - 1 bay leaf - ½ cup ketchup - ¼ cup chili sauce - ¼ cup prepared horseradish - 1 teaspoon lemon juice - 1 teaspoon Worcestershire sauce - 3 drops hot sauce
- or to taste - 1 pinch salt - 2 pounds shell-on deveined jumbo shrimp

Instructions

1. For the poaching liquid: Stir water
2. onion
3. lemon
4. garlic
5. tarragon
6. seafood seasoning
7. peppercorns
8. and bay leaf together in a large pot; bring to a simmer and cook until flavors blend
9. about 15 minutes. For the cocktail sauce: Whisk ketchup
10. chili sauce
11. horseradish
12. lemon juice
13. Worcestershire sauce
14. hot sauce
15. and salt together in a bowl; refrigerate until chilled
16. at least 15 minutes. For the shrimp: Bring poaching liquid to a rapid boil. Cook shrimp in the boiling liquid until they are bright pink on the outside and the meat is no longer transparent in the center
17. about 5 minutes. Transfer shrimp to a bowl of ice water and immerse in ice water until cold; drain. Arrange cold shrimp on a platter and serve with chilled sauce. Editor's Note: Nutrition data for this recipe includes the full amount of poaching liquid ingredients. The actual amount consumed will vary.