

Mexican Shrimp Cocktail

Savannah · 30/09/2024



Prep Time

2 hrs 15 mins

Difficult

Medium

Servings

6

Description

This shrimp cocktail recipe is similar to one I first tried in San Antonio I could never find a recipe that recaptured what I had there I experimented and finally came up with the perfect combination of ingredients Anyone who has tried it has begged for the recipe Try it with tortilla chips

Ingredients

- - 2 pounds cooked shrimp
- peeled and deveined - ½ cup finely chopped red onion - ¼ cup fresh cilantro
- chopped - 1 tablespoon crushed garlic - 1 ½ cups tomato and clam juice cocktail - ¼ cup ketchup - ¼ cup fresh lime juice - ¼ cup prepared horseradish - 1 teaspoon hot pepper sauce
- or to taste - salt to taste - 1 ripe avocado - peeled
- pitted and chopped

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Place shrimp in a large bowl. Stir in red onion
2. cilantro
3. and garlic. Dotdash Meredith Food Studios Add tomato and clam juice
4. ketchup
5. lime juice
6. horseradish
7. and hot pepper sauce; mix well to combine. Season with salt. Dotdash Meredith Food Studios Gently stir in avocado. Cover
8. and refrigerate for 2 to 3 hours. Dotdash Meredith Food Studios Recipe Tip Serve in one large bowl or ladle into individual bowls.