

## Mexican Shrimp Cocktail

### Ingredients

32 jumbo shrimp, unpeeled  
½ c lime juice  
¾ c ketchup  
1-2 Tbsp Cholula hot sauce  
1 tsp Worcestershire sauce

1 large jalapeno, seeded and diced  
heaping ⅔ c finely diced jicama  
heaping ⅔ c cilantro, coarsely chopped + garnish  
1½ firm but ripe avocados, cubed + 1 more for garnish

### Directions

In two batches, steam unpeeled shrimp for 5 minutes, then cool in an ice bath. Set aside 4-6 shrimp for a garnish; peel but leave tail on. Peel remaining shrimp then cut into 3 pieces and place in a bowl. Add lime juice and toss with shrimp. Add ketchup, Cholula, and Worcestershire and toss once more. Add jalapeno, jicama and cilantro and toss to combine. Fold in avocado gently. Serve shrimp in martini glasses garnished with the whole shrimp, a thin wedge of avocado and some extra cilantro leaves. Serves 4-6

*cooking with care*

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