

Foster's Body & Paint

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Mexican Shrimp Cocktail

Ingredients:

- 1 lb. peeled medium-sized cooked shrimp, deveined and halved
- 3 plum tomatoes, diced
- 3 jalapeno peppers, seeded and diced
- 1 small sweet onion, diced
- 1 garlic clove, minced
- 1/2 cup fresh lime juice
- 1/4 cup extra virgin olive oil
- 1/2 cup chili sauce
- 1/4 cup spicy tomato juice
- 1/4 cup chopped fresh flat-leaf parsley
- 1/4 cup chopped fresh cilantro
- 2 Tbsp. hot sauce
- 2 Tbsp. prepared horseradish
- 1 avocado, diced
- Kosher and freshly ground black pepper
- Tortilla chips



Preparations:

- 1.) Stir together first 13 ingredients in a bowl.
- 2.) Cover and chill 1 to 24 hours.
- 3.) Stir in avocado; add salt and pepper to taste.
- 4.) Serve with tortilla chips.

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