

RECIPES

Mexican Style Shrimp Cocktail

There is no finer antidote to hot weather than this Mexican version of the always popular shrimp cocktail. Served in a pilsner or milkshake glass, it makes an excellent luncheon or light supper. Similar dishes, including the famous *campechana* seafood cocktail and hang-over restorative, *vuelve a la vida* (return to life), can also be prepared with the same sauce by adding some crab meat, oysters, squid and/or just about any other type of cut up cooked seafood in place of some of the shrimp!

Ingredients

1 pound medium shrimp, shells and tails removed, and deveined

Sauce ingredients and accompaniments:

1 cup catsup (I prefer Heinz)

1/4 cup minced onion

1 minced green onion

3/4 cup chopped tomato

1 tablespoon minced parsley

1 tablespoon minced cilantro

1 pickled, canned jalapeño, stemmed, seeded and minced

1 tablespoon juice from the pickled jalapeño can (or jar)

1 fresh *serrano* or 1/2 jalapeño chile, stemmed, seeded, and minced

1 teaspoon Worcestershire sauce

1 tablespoon extra virgin olive oil

1/2 teaspoon whole oregano

1/2 cup tomato juice

Sliced limes

Saltines

Directions

1. Prepare the shrimp. Bring 1 1/2 to 2 quarts water to a boil, add the shrimp and cook them until they are just done. They are usually done about the time the water returns to a boil, and you can test them by periodically removing one from the pot with tongs or a slotted spoon and cutting into it at its thickest point. They are done when entirely opaque. Immediately immerse the shrimp in ice-water to stop them from overcooking. When the shrimp have been chilled drain and dry them, and place them in the refrigerator.

2. Make the sauce. To make the sauce, combine all the sauce ingredients in a large bowl and chill it in the refrigerator.

3. Finish the cocktails. To make the cocktails, mix the chilled shrimp and sauce and spoon into 12 ounce pilsner or milkshake glasses, or another serving dish of your choice and serve with the limes and saltines.

Makes 2 meal size cocktails, or 4 appetizer cocktail.