



## Shrimp Cocktail all Vegged uP

### Ingredients

2 lbs apx	Shrimp tail-on frozen, (cooked)
6 Cups	Cold Water
1	Lemon, juiced
1	Lemon, cut in wedges
1 Tbls	Kosher Salt
½ Cup	VeggUP
1 Tbls	Grated Fresh Ginger
1 Tbls	Cilantro or parsley for garnish, (your choice)



### Directions

- In large bowl, combine ice water, kosher salt, juice of 1 lemon along with the lemon halves
- Rinse frozen shrimp and place in the bowl of water mixture
- Thaw in fridge overnight then drain and pat-dry your shrimp
- Grate fresh ginger and add to the VeggUP
- Mix well
- On a serving platter, arrange VeggUP in middle of the platter
- Around the VeggUP, arrange the shrimp alternating with lemon wedges
- Garnish with fresh cilantro or parsley, your choice

Enjoy!