

# mexican-style shrimp cocktail

(serves 4) Recipe adapted from Chef John

found on *allrecipes.com*

**You can adapt your own recipe using the listed ingredients and amounts as a rough guide.**

- 1 C clam juice
- ¼ t dried oregano
- 1 lb large shrimp, peeled and deveined
- 1 ¼ C cherry tomatoes, quartered
- 1 C diced jicama
- ½ C diced celery
- ½ C finely diced red onion
- 2 T seeded and diced jalapeno peppers
- ½ C ketchup
- 2 limes, juiced
- 2 T freshly chopped cilantro, plus more for garnish
- Mexican-style hot sauce, to taste
- 1 large avocado, cubed

Place clam juice and oregano in a saucepan; bring to a boil over medium-high heat. Add shrimp and stir just until shrimp turn pink and are not quite cooked through, about 2 minutes. Transfer shrimp to a bowl with a slotted spoon. Reserve liquid. Let shrimp cool to room temperature.

***RECIPE CONTINUED ON BACK***

Place chopped tomatoes, jicama, celery, red onion, and jalapenos in a mixing bowl. Add ketchup, cooking liquid from the shrimp, lime juice, cilantro, and hot sauce. Gently mix until ingredients are well blended.

Chop shrimp into bite-size pieces, leaving a few whole for garnishes. Stir chopped pieces into the vegetable mixture. Wrap mixing bowl with plastic wrap. Place reserved shrimp in a bowl; wrap with plastic wrap. Refrigerate shrimp cocktail and reserved shrimp until thoroughly chilled, 2 to 3 hours.

If mixture seems a bit thick, add a little tomato juice or pickle juice. Stir in avocado cubes. Serve, if possible, in clear glass bowls. Top with reserved whole shrimp and some cilantro leaves.



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