

ANDY'S EXTRA HOT SHRIMP COCKTAIL

This recipe reminds me of my New England roots and I love the amazement people have when they discover how simple this delicious, four-ingredient cocktail sauce is to make.

PREP TIME: 1 minute

COOK TIME: 5 minutes

SERVINGS: Depends on how hungry you are!

INGREDIENTS

- 1 lb. cooked jumbo shrimp (any size shrimp will work, but do yourself a favor and get as big of shrimp as you can)
- 1 c. ketchup
- ½ - ¾ tsp. Beaver Extra Hot Horseradish
- 1 ½ tsp. Worcestershire Sauce
- Juice of ½ lemon
- Zest of 1 lemon

DIRECTIONS

1. Combine all ingredients, except the shrimp, in a mixing bowl and whisk until thoroughly blended.
2. Taste and add more lemon, Worcestershire or horseradish to your preferred flavor profile.
3. Transfer sauce into a serving bowl.
4. Arrange shrimp in a circle on ice, with the bowl of sauce in the middle and enjoy.

NOTES:

We use Heinz ketchup in our house, but use what you like; for the horseradish, if you are afraid of heat, go lighter...if you like to tear up a bit, go heavier.