

Not Just Shrimp Cocktail



SIZE

Serves 2-4

PREPARATION

30 mins

DIFFICULTY



Level



Level





Shrimp Cocktail never goes out of style for good reason - it's dead simple to make, always impresses, and is equally at home at a BBQ or a fancy cocktail party.

Poaching shrimp yourself adds extra flavor and ensures you don't get overcooked crustaceans,

but by all means pick up pre-cooked at the market if you're pressed for time.

The secret is in the sauce - just add a dollop of jarred horseradish and a squeeze of fresh lemon to 10 veggie not just pasta sauce for a zippy cocktail sauce that's perfect for shrimp, oysters, clams, and even Bloody Marys.

Ingredients

1 lb Raw jumbo shrimp (peeled and deveined, tails left on)

2 lemons, 1 thinly sliced into rounds, one halved

2 Tbsp salt

Process

2 Tbsp coriander seeds (optional)

1 16 ounce jar Not Just Pasta Sauce

1/3 cup prepared horseradish

1

1. In a large pot, bring 2 1/2 quarts water, shrimp, lemon rounds, coriander seeds, and salt to a boil. Meanwhile, fill a large bowl with ice water.

2

As soon as the water comes to a boil, drain the shrimp in a colander and transfer to the ice bath for 2 minutes. Remove the shrimp from the ice bath and place back in the colander.

3

In a blender, blend the Not Just Pasta Sauce, juice of halved lemon, and horseradish until smooth. Transfer the cocktail sauce back to the jar or to a small bowl. Fill a large serving bowl or platter with ice, place the cocktail sauce in the center, drape a few shrimp over the jar or bowl, and arrange remaining shrimp over the ice.