

Shrimp Cocktail



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Recipe by: Laura Vitale

Serves 4

Prep Time: minutes

Cook Time: minutes

Ingredients

For the cocktail sauce:

- ½ cup of Chili Sauce
- ½ cup of Ketchup
- 1 Tbsp of Prepared Horseradish
- 1 Tbsp of Lemon Juice
- Few Drops of Worcestershire Sauce
- Few Drops of Hot Sauce (optional)
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For the shrimp:

- 1 ½ pounds of Shrimp, shelled and devained
- 1 Tbsp of Olive Oil
- Salt and Pepper to taste

To make the sauce,

1) Add all the ingredients to a bowl and mix together well. Let it chill in the fridge while you work on the shrimp.

For the shrimp,

1) Add the oil in a large skillet and preheat over high heat. Add the shrimp, season with salt and pepper to taste and cook for about 4 minutes or until the shrimp are fully cooked through.

