



MEXICAN SHRIMP COCKTAIL

(Offered by Kathleen from Mount Dora)

Cocktail Sauce

- 1 pound ripe plum tomatoes, cored, seeded and quartered
- 1 red bell pepper, chopped
- $\frac{3}{4}$ cup white distilled vinegar
- $\frac{3}{4}$ cup chopped white onion
- $\frac{1}{2}$ granulated sugar
- 5 cloves garlic, smashed
- 1 chipotle chili in adobo sauce, coarsely chopped (optional)
- 2 Tbs chopped fresh cilantro
- 1 tsp salt

Shrimp

- 1 $\frac{1}{2}$ pounds large cooked, peeled shrimp
- 1 ripe avocado diced
- 1 fresh Serrano chili, stemmed, seeded and chopped
- 2 Tbs chopped fresh cilantro
- 1 Tbs fresh lime juice

Sauce

In pan, bring tomatoes, pepper, vinegar, onion, sugar, garlic, chipotle, cilantro and salt to a boil. Reduce heat and simmer 30 minutes or until vegetables are very tender. Refrigerate until cool, about 1 hour.

Shrimp

In blender, puree sauce chunky. Transfer to bowl. Add remaining ingredients. Can be made a day ahead; refrigerate.