



## Shrimp with Cocktail Sauce



### Ingredients



- 1 lb shrimp
- 1 lemon
- Kosher salt
- 1 tsp. pickling spices

#### Cocktail Sauce

- 1/2 c chili sauce
- 1/2 c ketchup
- 3 tbsp. horseradish
- 2 tsp. fresh lemon juice
- 1/2 tsp. Worcestershire sauce
- 1/4 tsp. hot sauce



### Directions



- Cut lemon in half and add half to a large pot of boiling salted water along with the teaspoon of pickling spice.
- Add the shrimp and cook, uncovered, for 3 minutes. Do not over cook.
- Put cooked shrimp in a bowl with lots of ice and a small amount of water to chill
- When the shrimp are cool enough to handle, peel and de-vein.

#### Directions for Cocktail sauce

- Combine the ingredients
- Serve with the shrimp. Perhaps add some lettuce and a lemon wedge for garnish

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