

Bloody Mary Shrimp Cocktail



Half cocktail... Half appetizer

Ingredients:

20 extra large uncooked shrimp, cleaned- about a pound
1/2 cup water
1/2 cup white vinegar
2 Tablespoons Old Bay Seasoning
1 1/2 cups of pureed fire roasted tomatoes, canned
4 Tablespoons freshly grated horseradish, or bottled
2 Tablespoons Worcestershire sauce
3 lemons, one juiced and two sliced into 10 slices for garnish
2 teaspoons hot sauce
1 teaspoon celery salt
1 teaspoon freshly ground pepper
Salt to taste
3 ounces vodka (optional- or replace with tomato juice)
3 Celery ribs, sliced into tall sticks for garnish

Instructions

1. Bring the water, vinegar and Old Bay to a boil in a large sauce pan. Add the shrimp and cook for 2 minutes covered, then turn off heat and allow to sit for another two minutes. Drain and cool. This may be done ahead of time.
2. Stir together in a bowl: tomatoes, horseradish, Worcestershire sauce, lemon juice, hot sauce, celery salt, salt and pepper. Add the vodka and stir smooth.
3. Divide the Bloody Mary mix between 10 small cups or glasses and top with 2 cooled shrimp, celery and lemon.

Notes:

The mix can be made in advance, poured into the glasses and kept covered and cold. When ready to serve simply top with shrimp and garnishes.