

# Chef Garrison's Mexican Style Shrimp Cocktail

<http://butcherblockco.com/blog/mexican-style-shrimp-cocktail>

*Recipe courtesy of Chef Garrison Whiting*

- 1 64 oz. bottle original Clamato
- 1 6 oz. can El Pato tomato sauce
- 2 oz. Worcestershire sauce
- 1 oz. honey (or to taste)
- 1 Tbs kosher salt
- 2 tsp smoked Spanish paprika
- 1-2 tsp finely ground black pepper
- 1/4 tsp celery salt
- 1 Tbs extra hot horseradish
- Juice of 1 lemon
- 2 cups medium-diced Roma tomatoes
- 2 cups medium-diced red onion
- 2 cups medium-diced English cucumber
- 2 cups medium-diced avocado
- 2 lbs. large raw, peeled, and deveined shrimp (or pre-cooked)

*Makes approximately one gallon/16 servings*

Combine all ingredients except shrimp and let sit refrigerated overnight.

In a large sauce pot bring 5-6 qts. of water to a boil with a handful of salt and a splash of white vinegar. Remove from heat and add the shrimp until they are just cooked (about 1 minute). Pour the shrimp into a colander and immediately transfer to a sheet pan to cool. Do not use an ice bath to cool the shrimp.

To serve, cut up about 3/4ths of the shrimp into halves or thirds and place portions into large margarita/martini glasses. Ladle the cocktail sauce over the pieces and garnish with diced avocado, a lime wedge, and 1 whole shrimp. Serve with Saltine crackers.