

## Dan Ralston's Kitchen

### Mexican Shrimp Cocktail

Serves 6-8

This is actually more of a cold, refreshing, summer soup than a cocktail and could be served as a main luncheon course. You can add crab meat if you want and turn it into a seafood cocktail. I prefer to use wild caught USA shrimp but have been satisfied with COSTCO's farm raised shrimp.

- 1 32 oz Bottle Clamato
- 1 11.5 oz. can V-8
- ¼ Cup (or to taste) Hienz Chili Sauce
- Couple of dashes Lea and Perrins Worcestershire Sauce
- Couple of dashes Mexican hot sauce
- 1 Tbsp Fresh lime juice
- 1 lb. Cooked, peeled large shrimp, 31-40 count, cut into thirds.
- 1 Ripe but firm avocado diced into half inch pieces
- 1 Cucumber peeled, seeded diced into half inch pieces
- ¼ Cup cilantro coarsely chopped
- 1 or 2 Limes, cut into wedges (optional)

Just combine all of the ingredients and chill! I use Valentina Salsa Picante or Tapatio hot sauces. If you use Tabasco, go easy, it is hotter than Mexican sauces. I don't make the dish too spicy anyway, it masks the wonderful flavors in the dish. I serve it in small, chilled coffee cups with a cilantro leaf and small lime wedge.