

# SHRIMP COCKTAIL SAUCE

Last Modified: 01/18/2015

PREP: 15 Min  
COOK: N/A  
REFRIGERATED

F EASY

SAUCE

**MAKES 12 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Cup	Ketchup (Heinz)	
2	Tbsp	Worcestershire Sauce (Lea & Perrins)	
2 +/-	Tsp	Sriracha Hot Chili Sauce (Huy Fong)	To Taste
1	Tbsp	Lemon Juice	Fresh
3	Tbsp	Garlic	Minced
3	Tbsp	Prepared Horseradish (Chadalee Farms)	Ground

## PREPARATION

<b>FACTOID</b>	This is a "traditional" thick Red Cocktail Sauce, served mostly in the US with Shrimp Cocktail, but nicely accompanies just about any Seafood. This is so easy to make, you'll NEVER buy another bottle. Enough Sauce for 2 pounds of Shrimp.
<b>FACTOID</b>	In most of Europe, this Sauce will have 1/2 cup of Mayonnaise mixed in. Try it, you may like it (I DON'T).
<b>OPTION</b>	Use either Garlic or Horseradish (or both) as the basic flavor ingredient for this Sauce. You may adjust the quantity of each to suit your own tastes.
<b>TOOLS</b>	1) Small Mixing Bowl
<b>PREP</b>	<b>DISH</b> 1) Mince the Garlic Cloves and set them aside.
<b>HINTS</b>	I always make mine using BOTH Garlic and Horseradish. If you tend towards Garlic OR Horseradish, you will need to add in extra (5 tablespoons) to get a flavorful Cocktail Sauce.
<b>1</b>	Mix all ingredients thoroughly and refrigerate while covered for at least 4 hours to allow the flavors to marry. Adjust the Sriracha Sauce to taste before serving.
<b>HINTS</b>	Since we are using Ketchup and Lemon Juice, the Sauce will keep, sealed and refrigerated for several weeks. But, the longer it sets for, the spicier it will become.
<b>SERVE</b>	Serve on the side while ice cold.

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