

# SHRIMP COCKTAIL RECIPE

*Posted on March 22, 2024 by admin*

Follow our easy, step-by-step, photo illustrated instructions to learn how to make this simple but delicious shrimp cocktail sauce. Perfect for dipping boiled shrimp. Printable recipe included.



Boiled shrimp are a perfect appetizer for all seafood lovers. They're easy to prepare and we're including our cocktail sauce recipe to dip them in. You might even just want to make a full meal off of them.



...

When I ran the kitchen for my brothers Seafood Restaurant, we sold a fair amount of boiled shrimp. Lots of the older folks seemed to enjoy it over the fried calabash style of shrimp we were best known for.

It's really easy to over cook shrimp when you're trying to boil them, but if you pay attention and don't walk away from them, you'll be happy with the results.

We'll show you how we boil shrimp here, and we'll also show you a really easy to make Cocktail Sauce to go with them. It's so easy and simple, but very tasty. Smile.

Someone always seems to prepare a big plate of boiled shrimp with cocktail sauce for our Christmas get togethers at older brothers house every year. They're so good it's difficult to not get greedy and just try to make a full meal off of them.

Fresh shrimp are best if you can find them. I usually buy some larger shrimp with the shell and tails still on them. I remove the shells and the sand vein, but always like to leave the tail on for the best presentation look.

These are great for game days if you're into such, or any time you need a quick and easy appetizer.

Ready to give our recipe a try? Alright then, let's head on out to the kitchen, and... Let's Get Cooking!

...



**Boiled Shrimp with Cocktail Sauce** – You'll need these ingredients.

...





Rinse your shrimp under cold running water.

I'm using a pound of fresh, shell on and un-deveined shrimp. Pick the size you like best.

...



This little shrimp tool makes it pretty easy to remove the shell from the shrimp. You just slip the serrated edge under the shell at the head end and lift up. It cuts the shell so you can easily remove it. Then, you can use the pointed end to remove the sand vein in the shrimp.

I like to leave the tail on. You could remove it, but it makes a better presentation if you leave it. My opinion of course. Smile.

...



Grab a large pot and fill it about half full with water.

...





Add Sea Salt to taste. Yes, regular old table salt will work, but sea salt just seemed like the best one to use. I added about 2 Tablespoons.

...



Place the pot on your stove top over Medium-High heat and let the water come to a good rolling boil.

...





Add the peeled and deveined shrimp to the boiling water.

...



**Cover the pot and TURN OFF THE HEAT.**

Let the shrimp stay in the pot for several minutes until they are opaque and pink. Only takes a couple of minutes, so be sure to watch them closely. You don't want to overcook them.

...





Immediately remove the shrimp and drain them. Either plunge them in ice cold water, or just rinse them under cold running water.

You need to stop them from cooking any further. Don't these look purdy?

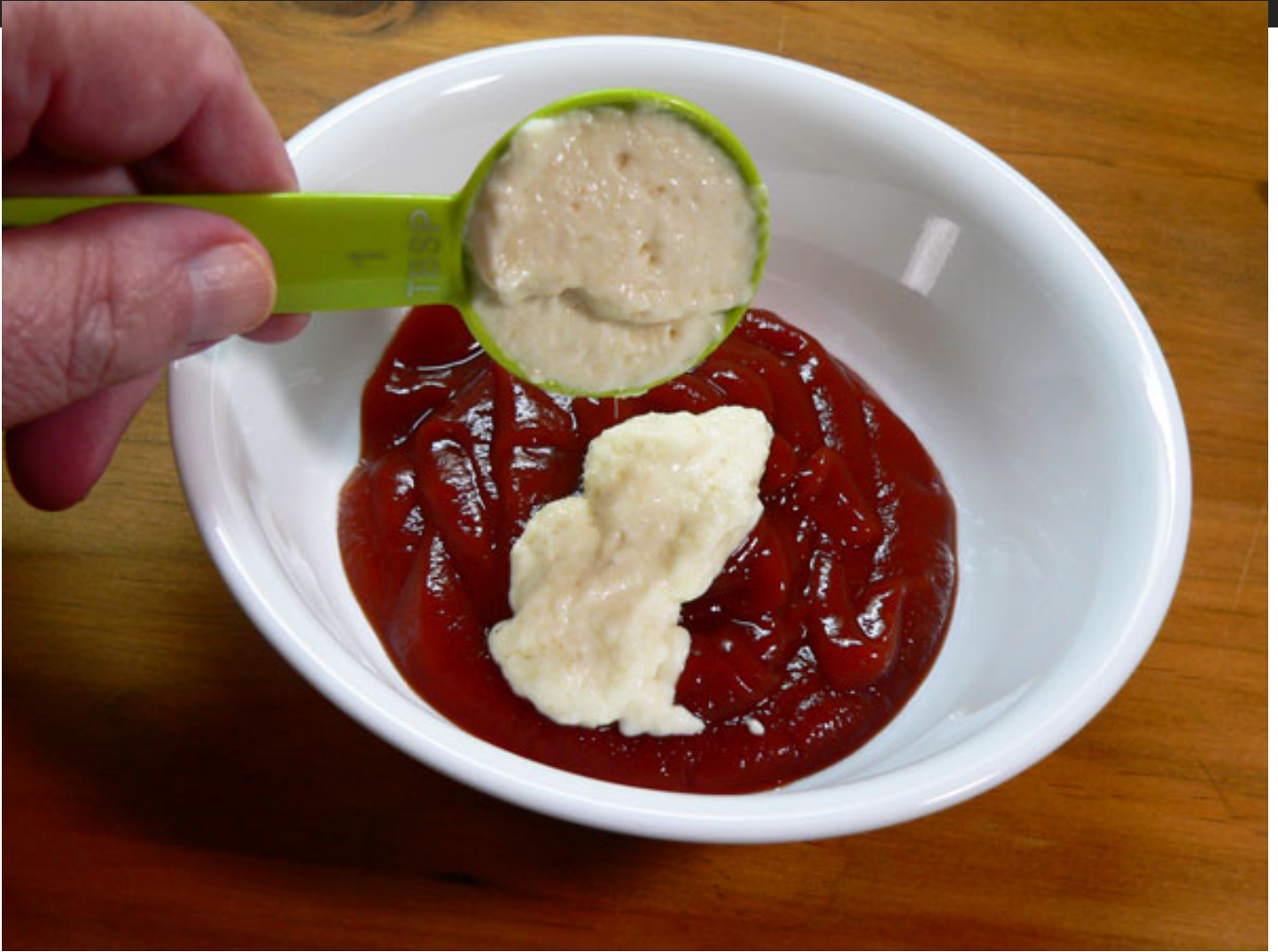
...





**Cocktail Sauce:** Place 1 cup of ketchup in a small mixing bowl.

...



Add 2 Tablespoons of good quality horseradish.

...



Add 1 teaspoon of Lemon Juice.

...





Add 1/2 teaspoon of Texas Pete Hot Sauce.

You could also add a bit of Worcestershire Sauce if you like, but I don't usually do that.

...



Stir everything together until well combined.

...





Enjoy!

...