

SHRIMP COCKTAIL

Recipe from Wild Wood Winery

Awarded 'Chef of the evening' at the OCWS May Mini Tasting 5/19/07.

Submitted by Janet Hammond



- 1 English cucumber peeled, seeded & diced
- 3 Tomato's diced
- 1 medium onion (white) chopped
- 1 small bunch cilantro, chopped
- 1 12oz can red chili sauce
- 1 7oz bottle of ketchup
- Juice of one large lemon
- 1-2 tsp. horse radish (or more)
- 1 6oz can of tomato juice
- 2 lbs. Shrimp, chopped if large
- 2 avocados, chopped
- 1 fresh seeded jalapeno pepper, chopped
- 2 tsp. cayenne pepper (to taste)

Leave in refrigerator overnight. Serves 8-10