

Tasty Recipes for You to Try



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Shrimp Salsa

Serves 6-8

Shared by: Connie Hockaday

Ingredients:

Cocktail Sauce

1 C. ketchup
3+ heaping Tbsp horseradish
Salt and pepper (to taste)
worcestershire sauce (to taste)
lime juice (to taste)

Salsa

2 lbs boiled shrimp, (if large, slice in half)
8 small tomatoes, chopped
1/2 C. fresh cilantro
6 green onions, chopped
2-4 jalapeno chiles, seeded, chopped
5 avocados, cut into squares

Directions:

1. Combine shrimp, tomatoes, cilantro, green onions and jalapeno chilies.
2. Lightly stir the cocktail sauce in to the shrimp mixture. Next, gently fold in the avocados so they will not get mushy with the stirring.
3. Chill, covered, until serving time. Garnish with a whole chile and serve with tortilla chips.

Note: You could make the shrimp, the cocktail sauce and chop the green onions, chilies and cilantro the day before. But I would not mix the ingredients or cut the avocados until an hour or so before serving.