

# 1 Bloody Mary Shrimp Cocktail – Comfort du Jour

As mild or zesty as you want it to be, this is a simple way to elevate the “old school” appetizer for modern holiday entertaining. It’s the familiar combination of flavors from a brunch standard, the bloody Mary—and it’s bringing a zesty jolt of flavor to the chilled freshness of sweet juicy shrimp, which never goes out of style.

We like our flavors hot at our house, so I used a “hotter” variety of Texas Pete hot sauce, plus spicy Wickles brand pickles and “extra hot” horseradish. But if you prefer milder flavors, adjust accordingly. You could swap any flavors to suit your fancy. Pretty much anything that would work in a bloody Mary will work here.

For the shrimp, do what’s best or easy for you, whether purchasing already cooked, steaming them or perhaps trying the roasting method I’ll demonstrate here. Whichever method you choose, be sure the shrimp have plenty of time to chill. Serve them in individual cocktail glasses for an impressive presentation and garnish as you would a bloody Mary!

## INGREDIENTS (SERVES 6)

18 jumbo shrimp\* (see notes)  
6 Tbsp. ketchup  
2 Tbsp. finely minced onion or shallot  
2 Tbsp. finely minced sweet, spicy or dill pickle  
1 Tbsp. prepared horseradish  
2 tsp. Worcestershire sauce  
1 tsp. cayenne hot sauce, such as Texas Pete or Tabasco  
1/2 tsp. celery seed  
Splash or two of pickle juice  
1 shot good quality vodka

## \*NOTES

Take time to notice where your shrimp has been sourced, as some farming methods are bad for the environment and the seafood processing standards in some parts of the world are rife with human rights violations. Whenever possible, choose domestic (U.S. produced) shrimp that is either wild caught or sustainably farmed. Clean, peel and devein the shrimp, but keep the tails on for best presentation.

I used 16-20 count shrimp, which means there are 16-20 per pound. If you are serving the cocktail as an appetizer, three of these large shrimp per person is a good rule of thumb.

## INSTRUCTIONS

Cook the shrimp, using your preferred method (roasting instructions are below). Chill it thoroughly in the refrigerator before serving.

Stir all sauce ingredients together in a bowl and chill until ready to serve. For presentation, spoon about 2 tablespoons of sauce into a shallow cocktail glass and hang the chilled shrimp on the edge of the glass. Garnish with a wedge of fresh lemon and a cocktail olive, onion, pepperoncini, etc.

#### EASY ROASTED SHRIMP

Preheat the oven to 400° F, with oven rack in center position. Peel and de-vein shrimp and arrange them on a parchment-lined baking sheet. Give them a quick spray of olive oil (or toss them lightly in olive oil) and sprinkle both sides lightly with Old Bay seasoning or (more simply) salt and pepper.

Roast for 7 minutes, until shrimp are just opaque. Immediately transfer shrimp to a bowl and chill them down quickly in the freezer or plunge the bowl into a larger bowl filled with ice. The goal is to bring down the temperature quickly so that the shrimp don't overcook to become tough.