



Shrimp Cocktail California Style

1 12 oz. bottle Chili Sauce
¼ cup jarred horseradish or 2 tbl fresh
¼ cup tequila
3 tablespoons lime juice
2 tablespoons finely chopped shallots
⅓ cup chopped fresh cilantro
1 fresh jalapeño chili, finely chopped
2 firm-ripe avocados
¾ pound shelled cooked shrimp (50 to 70 shrimp per pound), thawed and rinsed
1 15oz. can hearts of palm, sliced into ½ inch chunks
Chili powder
Cayenne pepper
Kosher salt
Lime wedges
Tortilla chips

Preparation

1. In a bowl, stir first 7 ingredients together until everything is blended.
2. Pit and peel avocados; cut into 1/2-inch cubes. Add avocados, shrimp and hearts of palm to cocktail mixture. Mix gently. Add salt, chili powder and cayenne to taste.
3. To serve, rub rims of 4 to 6 margarita or martini glasses with a lime wedge. Immediately dip glass into a dish filled with 1/4 inch kosher salt to coat the rim.
4. Spoon avocado-shrimp cocktail equally into glasses. Garnish with lime wedges and serve with tortilla chips.

Yields 4-6 appetizer servings.

Recipe developed by Lori 30 January 2009. Try this with a Dark Star Cellars Zinfandel.