

Classic Shrimp Cocktail

Indulge in a timeless classic with this elegant shrimp cocktail. Plump, chilled shrimp are perfectly paired with a zesty homemade cocktail sauce, making it the ideal appetizer to impress your guests.



Cocktail

15 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 8-10 large shrimp, peeled and deveined
- 1/4 cup ketchup
- 1 tablespoon horseradish
- 1 teaspoon lemon juice
- Salt and pepper to taste
- Lemon wedges for garnish
- Fresh parsley for garnish

Steps

- 1 Fill a medium pot with water and bring to a boil. Add a pinch of salt.
- 2 Add the shrimp to the boiling water and cook for 2-3 minutes or until they turn pink and opaque.
- 3 Remove the shrimp from the pot and immediately place them in an ice bath to stop the cooking process.
- 4 In a small bowl, combine ketchup, horseradish, lemon juice, salt, and pepper to make the cocktail sauce.
- 5 Arrange the chilled shrimp in a circle on a serving platter around a small bowl of the cocktail sauce.
- 6 Garnish with lemon wedges and fresh parsley for a pop of color.