

# CookingwithJohni.com



## EASY SHRIMP COCKTAIL

2 lbs. cooked shrimp, tails off  
2 c. clamato juice  
Juice of one lemon  
1 cucumber, peeled and diced  
1 bunch of cilantro, chopped  
3 fresh jalapeno peppers, chopped  
1 T. minced garlic  
  
1 avocado, sliced (serve with shrimp cocktail)  
1 lemon, sliced (serve with shrimp cocktail)

Combine all ingredients (except avocado and sliced lemon) in a shallow covered container (preferably Tupperware).  
Refrigerate for 6 hours before serving.  
Serve in wine or parfait glass with lemon wedge and avocado slices.  
Keeps for at least 3 days.