

Cooking with Johani.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.