



COCTEL DE CAMARONES

Sun, surf, sand. If you include shrimp cocktail and some cold Pacificos, you have the perfect picture of a day at the beach in Mexico. And finally, for those who have requested it, the secret ingredients are revealed. Can you guess which ones they are? Sounds weird, but I learned this one at a beach shack in Puerto Peñasco, Mexico. Serves 4.

- 12 jumbo Mexican white shrimp, peeled, deveined, and cooked
- 2 teaspoons Cholula brand hot sauce
- ¼ cup fresh lime juice
- 1 cucumber, peeled, seeded, and diced
- 1 tablespoon Chinese oyster sauce
- 1 teaspoon Vietnamese fish sauce
- 1 tablespoon catsup
- 1 cup orange juice
- 1 teaspoon kosher salt
- 1 teaspoon fresh ground pepper
- 1 cup diced fresh tomato
- 1 cup diced onion
- 3 cups Clamato juice (clam-tomato juice)
- 1 peeled and diced avocado
- 2 tablespoons chopped fresh cilantro
- saltine crackers or crispy tortillas to serve on the side
- wedges of lime to garnish

Put 3 shrimp each into 4 large parfait glasses or beer schooners. In a bowl mix the remaining ingredients and pour over the shrimp. Serve at once, well chilled, with saltines or crispy tortillas and a wedge of lime.