



Shrimp and Mango Cocktail

INGREDIENTS

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| 1 cup tomato juice | ¼ cup finely chopped red onion |
| 2 Tbsp. fresh lime juice | 1 garlic clove, minced |
| 2 tsp. prepared horseradish | 3 Tbsp. chopped fresh cilantro |
| ¼ cup apple cider vinegar | 1 Tbsp. Old Bay seasoning |
| ½ cup water | 8 oz. raw jumbo peeled and deveined shrimp |
| 4 oz. shredded cabbage | 1 cup chopped cucumber |
| ½ cup tomatoes, chopped | 1 large mango, chopped (about 1½ cups) |
| 1 large avocado, chopped | Chives, chopped |

DIRECTIONS

Blend or mix tomato juice, ketchup, onion, lime juice, garlic, horseradish and cilantro until smooth/combined. Cover and chill until ready to serve.

Stir together vinegar, Old Bay, and water in a small saucepan over medium heat; bring to a boil. Add the shrimp, and simmer just until shrimp turn pink, 2 to 3 minutes. Drain shrimp on paper towel and chill for at least 30 minutes.

Chop shrimp into bite-size pieces. Divide cabbage evenly among 4 glasses. Top with layers of cucumber, tomato, mango, avocado and shrimp. Drizzle each serving with the cocktail sauce. Garnish with chives and serve with remaining cocktail sauce on the side.