

From Salsa Senorita's Kitchen



Salsa Senorita's Spicy Shrimp Cocktail

Ingredients

- 4 roma tomatoes, diced
- 1 cup sweet onion, diced
- ½ cup ketchup
- ½ cup tomato and claim juice cocktail
- ½ cup Salsa Senorita, any variety
- 3 tablespoons chopped fresh cilantro
- 2 teaspoons lime juice
- 2 teaspoons hot pepper sauce
- 1 clove garlic, minced
- 1 pound shrimp, peeled and deveined
- 2 ripe avocados

Directions:

Mix roma tomatoes, sweet onion, ketchup tomato and claim juice, salsa, lime juice, hot pepper sauce and garlic in a glass bowl. Cover and refrigerate until cold, about 1 hour. Cut tails off of shrimp, if present, and gently fold into tomato mixture. Stir avocado into shrimp cocktail.



Cinco de Mayo Cocktail - Paloma

- ¼ cup fresh lime juice
- 1 ounce of tequila
- 1 Fresca

Place lime juice and tequila in a tall glass. Add ice and pour in Fresca. Serve with fresh cut lime.

Visit www.SalsaSenorita.com for more recipes.