



## Mike's Gourmet E-Meals™

### Baja Shrimp Martini

(Serves two as a meal, four as an appetizer)

*Baja California is home to numerous fishing ports and the cuisine reflects the abundance of fresh local fish and shellfish. This “martini” is a refreshing and spicy blend of shrimp, avocado, tomatoes, cilantro and lime; almost gazpacho with shrimp! Crab meat could be substituted for the shrimp. Serve in individual chilled glasses or in a large serving bowl. (Do not substitute dried cilantro for fresh as the flavor is entirely different.)*

- 1/2 pound extra-large (26/30) shrimp
- 1/2 cup water
- 1/2 cup white vinegar
- 2 tablespoons Old Bay® seasoning (or your favorite crab boil seasoning)
- 1 avocado, seeded
- 1 lime, sliced

For the sauce:

- 1 cup tomato & clam juice (Clamato®)
- 1/4 cup good-quality ketchup
- 2 large cloves garlic, minced (about 2 teaspoons)
- 1 green onion, finely diced
- 1 pickled jalapeño, finely diced
- 1 fresh serrano chile, finely diced
- 3/4 cup seeded and diced tomato
- 1/4 cup finely diced red onion
- 1/4 cup peeled & chopped cucumber
- 1/4 cup finely diced green or red bell pepper
- 2 tablespoons fresh lime juice
- 1 tablespoon minced fresh flat-leaf parsley
- 1 tablespoon minced fresh cilantro
- 1 tablespoon extra virgin olive oil
- 1 tablespoon prepared horseradish, well drained
- 1 teaspoon Mexican hot sauce (Cholula, Búfalo, Tapatio, etc.)
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon dried oregano

In a 2 1/2-quart saucepan fit with a steamer rack, combine the water, vinegar and Old Bay®. Bring to a boil. Add the shrimp, cover and steam for about 5 minutes or until the shrimp are opaque.

Using a slotted spoon, remove the shrimp and immerse in an ice bath to stop the cooking. When cooled, peel and devein the shrimp leaving the tails intact. Place the shrimp in a small bowl, cover tightly with food film and refrigerate.



Prepare the sauce by combining the ingredients in a large bowl, cover and refrigerate for at least 1 hour. (Sauce may be prepared 2 days in advance and stored covered and refrigerated.)

Reserve 4 shrimp for garnish (more if desired). Remove the tails from the remaining shrimp. Combine the shelled shrimp and sauce, stir to combine and refrigerate, covered, at least 2 hours or up to 6 hours.

Slice one-half of the avocado and dice the remaining half. Add the diced avocado to the shrimp and sauce. Equally divide and spoon the shrimp and sauce into chilled glasses; garnish the rim of each glass with tailed shrimp, an avocado slice and a lime slice.

<b>Know Your Shrimp:</b>			
<b>Shrimp size</b>	<b>Count (per pound)</b>	<b>Average number of shrimp</b>	
		<b>(per pound)</b>	<b>(per 4-ounce serving)</b>
Extra Colossal	U/10	5	3
Colossal	U/12	9	3
Colossal	U/15	14	4
Extra Jumbo	16/20	18	5
Jumbo	21/25	23	6
Extra Large	26/30	28	7
Large	31/35	33	8
Medium Large	36/40	38	10
Medium	41/50	45	12
Small	51/60	55	14
Extra Small	61/70	65	16



**Cooking & Presentation**

