

Mexican Seafood Cocktail

Makes four

¼ pound (125 grams) of small shrimp – deveined and peeled

½ pound (250 grams) crab meat

1 ½ cup cold Clamato juice (tomato and clam juice)

¼ cup ketchup

1 medium lime – juiced

1 tsp. hot sauce – optional

1 tsp. Worcestershire sauce

2 TBS finely chopped white onion

¼ cup chopped cilantro

1 small avocado -- diced

Salt

Bring a pot of water to a boil. Add a bay leaf, a few whole black peppercorns and a slice of lemon. Have a bowl of ice water ready close by.

Add the shrimp and cook for a few minutes. The shrimp will cook very quickly. As soon as it changes to pink/salmon color remove it from the boiling water and place in the ice water.

Remove the cold shrimp from the ice water and chop – if the shrimp is small just cut it in half. If it is larger cut it in thirds.

In a large bowl mix together the Clamato, ketchup, lime juice, hot sauce if using, the Worcestershire sauce and salt to taste. Mix well.

Add the onion, cilantro and mix. Add the shrimp and crabmeat. Mix. Add the avocado cubes and mix carefully – do not mash them.

Serve the cocktail in glasses or bowls with crackers and lime wedges on the side. Enjoy!